

# Grodziskie

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **26**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **36.5 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (79.4%)	80 %	3
Grain	Płatki pszeniczne	0.5 kg (7.9%)	85 %	3
Grain	Melanoiden Malt	0.3 kg (4.8%)	80 %	39
Adjunct	Rice Hulls	0.5 kg (7.9%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	15 min	7.1 %
Boil	Puławski	50 g	10 min	8.9 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %