

Grodziskie

- Gravity **8.4 BLG**
- ABV ---
- IBU **21**
- SRM **3.9**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Smoked Malt | 1.8 kg (64.3%) | 81 % | 6 |
| Grain | Weyermann pszeniczny jasny | 1 kg (35.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lomik | 20 g | 60 min | 3.8 % |
| Boil | Lomik | 20 g | 30 min | 3.8 % |
| Boil | Lomik | 10 g | 10 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Fermentis s 33 | Ale | Dry | 11.5 g | Fermentis |