

Grodziskie

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **18**
- SRM **2.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **10 min**

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **73C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 0.6 kg (37.5%) | 81 % | 4 |
| Grain | Grodziskie pszeniczny wędzony dębem | 1 kg (62.5%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lomik | 10 g | 60 min | 3.8 % |
| Boil | Lomik | 5 g | 30 min | 3.8 % |
| Boil | Lomik | 10 g | 15 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale | Dry | 6 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | mech irlandzki | 3 g | Boil | 10 min |