

# Grodziskie

---

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **20**
- SRM **3.1**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **100 min**
- Evaporation rate **13 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **67.6C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **71C**
- Keep mash **3 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (31.3%)	80 %	4
Grain	Grodziski pszeniczny wędzony dębem	2 kg (62.5%)	80 %	6
Grain	Pszeniczny	0.2 kg (6.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	100 g	10 min	4 %
Boil	Lublin (Lubelski)	30 g	80 min	4 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	3 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	żelatyna	4 g	Secondary	3 day(s)