

# Grodziskie a´la Szaq

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- Gravity **8.5 BLG**
- ABV ---
- IBU **40**
- SRM **5.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 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 **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **75 C**, Time **40 min**

## Mash step by step

- Heat up **4.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **75C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (33.3%) | 82 %  | 5   |
| Grain | Słód wędzony - jabłón    | 1 kg (66.7%)   | 82 %  | 10  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Lomik | 30 g   | 60 min | 4.6 %      |
| Aroma (end of boil) | Lomik | 5 g    | 5 min  | 4.6 %      |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Fermentis S-33 | Ale  | Dry  | 5.5 g  | ---        |