

# Grodziskie I

---

- Gravity **8.5 BLG**
- ABV ---
- IBU **18**
- SRM **3.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2 kg (57.1%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (42.9%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	40 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	30 ml	Fermentum Mobile