

# Grodziskie + jabłoń

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **72.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **60.9 liter(s)** of **76C** water or to achieve **72.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	8 kg (88.9%)	80 %	3
Grain	Słód jęczmienny wędzony jabłonią	1 kg (11.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	45 g	45 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	23 g	Safbrew

## Notes

- 100g Marynka w syszkach do filtracji  
*Jul 6, 2018, 11:35 AM*