

# Grodziskie na szybko

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **30**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **67.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.3 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10.3 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1 g	Fermentis
FM41 Gwoździe i Banany	Wheat	Liquid	1 ml	Fermentum Mobile