

Grodziskie v2

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **20**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **7.7 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (58.8%) | 80 % | 3 |
| Grain | Strzegom Pszeniczny | 0.7 kg (41.2%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Callista | 30 g | 30 min | 3.9 % |
| Aroma (end of boil) | Callista | 20 g | 0 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 100 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Other | Łuska ryżowa | 50 g | Mash | 15 min |
| Fining | Mech irlandzki | 5 g | Boil | 15 min |