

# Grodziskie wędzone czereśnią

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **23**
- SRM **3.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Oak Smoked Wheat Malt	2 kg (66.7%)	81 %	6
Grain	Viking Wędzony czereśnią	1 kg (33.3%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Moutere	5 g	60 min	14.5 %
Boil	Marynka	5 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	10 min	4 %
Aroma (end of boil)	Marynka	10 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---