

# Grodziskowa dębina

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **21**
- SRM **5**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt Wędzony Dębem	4 kg (84.4%)	83 %	10
Grain	Viking Wheat Malt	0.7 kg (14.8%)	83 %	5
Grain	Weyermann - Acidulated Malt	0.04 kg (0.8%)	65 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	4.3 %
Aroma (end of boil)	Tradition	30 g	20 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips piwowarski	5 g	Mash	80 min
Water Agent	Chlorek wapnia 33 %	10 g	Mash	80 min
Fining	whirlfloc	5 g	Boil	10 min