

# Grodzisz

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **15**
- SRM **3.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	1.62 kg (90%)	80 %	5
Grain	Słód owsiany Fawcett	0.18 kg (10%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga'19	5 g	60 min	10 %
Boil	Hersbrucker'20	15 g	5 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	60 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	WhirlflocT	0.5 g	Boil	5 min