

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 |