

# Grodzisz

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **16**
- SRM **2.2**
- Style **Grodziskie/Graetzer**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **40 min** at **72C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (88.2%)	80 %	3
Grain	Płatki owsiane	0.4 kg (11.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale