

# Grodzisz

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **22**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	3.4 kg (85%)	80 %	4
Grain	Wędzony bukiem Weyermann	0.2 kg (5%)	82 %	6
Grain	Weyermann - Carapils	0.4 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1450	Ale	Slant	50 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min