

# Grodzisz

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **30**
- SRM **2.3**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **10 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **46.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **33.6 liter(s)** of **76C** water or to achieve **46.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	25 g	60 min	13 %
Boil	lubelski	30 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Liquid	48 ml	fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	320 g	Boil	1 min
Fining	Żelatyna	8 g	Secondary	---