

# Grodzisz Jabłkowy

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **23**
- SRM **3.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **38 C**, Time **45 min**
- Temp **63 C**, Time **21 min**
- Temp **72 C**, Time **22 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **45 min** at **38C**
- Keep mash **21 min** at **63C**
- Keep mash **22 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony jabłoń	1 kg (50%)	82 %	10
Grain	Strzegom Pilzneński	0.6 kg (30%)	80 %	4
Grain	jęczmienne płatki	0.4 kg (20%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	21.67 g	50 min	4 %
Boil	Lomik	21.67 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10.83 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Fining	irlandzki	5.42 g	Boil	15 min