

# Grodzisz Lemon Stout

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **18**
- SRM **37.4**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **6.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.2 liter(s)**
- Total mash volume **4.2 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **3.2 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **6.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (47.6%)	66 %	3
Grain	Pszeniczny	0.25 kg (23.8%)	85 %	4
Grain	Fawcett - Pale Chocolate	0.25 kg (23.8%)	71 %	600
Grain	Jęczmień palony	0.05 kg (4.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	4 g	45 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	20 g	Boil	10 min