

Grodzisz W1

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **20**
- SRM **5.5**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **56 C**, Time **10 min**
- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (61.5%) | 80 % | 3 |
| Grain | Strzegom Pszeniczny | 1 kg (30.8%) | 81 % | 6 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.25 kg (7.7%) | 79 % | 130 |

Koniec zacierania na podbicie barwy

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Lomik | 25 g | 60 min | 3.8 % |
| Aroma (end of boil) | Lomik | 30 g | 15 min | 3.8 % |

Yeasts

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