

# grozmaryn

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **27**
- SRM **6.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

## Steps

- Temp **56 C**, Time **10 min**
- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **3.9 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (76.9%)   | 80 %  | 3   |
| Grain | Viking Malt Wędzony Czereśnią      | 0.2 kg (15.4%) | 82 %  | 10  |
| Grain | Pszeniczny Crystal 80L             | 0.1 kg (7.7%)  | 74 %  | 158 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |

## Yeasts

| Name                | Type | Form   | Amount | Laboratory  |
|---------------------|------|--------|--------|-------------|
| Wyeast - German Ale | Ale  | Liquid | 100 ml | Wyeast Labs |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | rozmaryn | 5 g    | Boil    | 10 min |
| Spice | rozmaryn | 5 g    | Boil    | 0 min  |