

# Jan Grodzisz 2021

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **27**
- SRM **2.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount      | Yield | EBC |
|-------|------------------------------------|-------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 4 kg (100%) | 80 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 40 g   | 50 min | 5.7 %      |
| Boil    | Lublin (Lubelski) | 60 g   | 5 min  | 5.7 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name        | Amount | Use for | Time  |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 1 g    | Boil    | 5 min |