

# Kochaj albo rzuć

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **25**
- SRM **2.4**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 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 **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	8.3 %
Aroma (end of boil)	Amarillo	20 g	5 min	8.3 %
Dry Hop	Amarillo	60 g	7 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Oslo	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	200 g	Mash	---
Finings	Whirlflock	1 g	Boil	5 min