

# Lassie Called Destiny

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- Gravity **7.7 BLG**
- ABV ---
- IBU **36**
- SRM **3.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **72 C**, Time **40 min**
- Temp **65 C**, Time **40 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount      | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Weyermann - Grodziski | 3 kg (100%) | 73 %  | 4   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Sorachi Ace | 20 g   | 60 min   | 10 %       |
| Boil                | Sorachi Ace | 10 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Sorachi Ace | 10 g   | 0 min    | 10 %       |
| Dry Hop             | Sorachi Ace | 60 g   | 6 day(s) | 10 %       |

## Yeasts

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