

# Modern Grodziskie 1

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **76**
- SRM **3.5**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **55 C**, Time **25 min**
- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **25 min** at **55C**
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2.5 kg (90.9%) | 80 %  | 6   |
| Grain | Weyermann - Grodziski      | 0.25 kg (9.1%) | 80 %  | 4   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | talus    | 10 g   | 30 min   | 9.3 %      |
| Boil      | Książęcy | 20 g   | 30 min   | 7 %        |
| Whirlpool | Talus    | 20 g   | 60 min   | 9.3 %      |
| Whirlpool | Książęcy | 60 g   | 60 min   | 7 %        |
| Dry Hop   | Talus    | 15 g   | 4 day(s) | 9.3 %      |
| Dry Hop   | Książęcy | 50 g   | 4 day(s) | 7 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale k-97 | Ale  | Dry  | 11.5 g | Fermentis  |