

# Prawdziwe Grodziskie

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- Gravity **8.3 BLG**
- ABV ---
- IBU **22**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (85.7%)	80 %	3
Grain	Weyermann - Carapils	0.5 kg (14.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	60 min	4.6 %
Aroma (end of boil)	Lomik	10 g	20 min	4.6 %
Aroma (end of boil)	Lomik	15 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew