

Próba Grodziska

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **27**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (60.6%)	80 %	3
Grain	Weyermann pszeniczny jasny	1 kg (30.3%)	80 %	6
Grain	Viking Malt Wędzony Czereśnią	0.3 kg (9.1%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	55 min	7.1 %
Boil	Oktawia	30 g	15 min	7.1 %
Boil	Oktawia	5 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	1000 ml	Fermentum Mobile