

# Sikobidon - Grodziskie

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **17**
- SRM **3.4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **40 min**
- Evaporation rate **19 %/h**
- Boil size **23.9 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 **52 C**, Time **5 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2 kg (66.7%)	80 %	4
Grain	Viking Malt Wędzony Czereśnią	1 kg (33.3%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	12 g	Fermentis