

Spalony

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **20**
- SRM **2.4**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|--------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (50%) | 80 % | 3 |
| Grain | Pszeniczny | 0.5 kg (25%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 0.5 kg (25%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 55 min | 4 % |
| Boil | Lublin (Lubelski) | 10 g | 25 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 5 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|----------|-----|------|--------|
| Fining | tabletká | 1 g | Boil | 10 min |
| Water Agent | gips | 5 g | Mash | 10 min |