

## Sportowcy piją Grodziskie (TEST)

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- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **28**
- SRM **2.1**
- 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 **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.5 kg (20%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	2 kg (80%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	10.5 %
Aroma (end of boil)	lunga	20 g	5 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis