

# Owsiany Grodzisz

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **27**
- SRM **2.8**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **36.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	4.3 kg (75.4%)	61 %	5
Grain	Diastatyczny	1.4 kg (24.6%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	40 min	10.9 %
Boil	Tomyski	50 g	10 min	3.9 %