Grodziskie

- Gravity **7.8 BLG**
- ABV **---**
- IBU **28**
- SRM **2.6**
- Style **Grodziskie**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.1 liter(s)**

Steps

- Temp **67 C**, Time **40 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg *(90.3%)*	80 %	3
Grain	Strzegom Pale Ale	0.27 kg *(9.7%)*	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	3.4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	40 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
safebrew s-33	Wheat	Dry	11.5 g	---