

#083 Grodziskie

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **25**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|---------------|-------|-----|
| Grain | Grodziskie pszeniczny wędzony dębem | 4.6 kg (100%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Tomyski | 45 g | 60 min | 3.9 % |
| Boil | Tomyski | 35 g | 10 min | 3.9 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 285 g | Mash | 60 min |