

#25 Grodziskie v.2

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **45**
- SRM **3.2**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **70 C**, Time **50 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **70C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny wędzony Weyermann	2 kg (50%)	82 %	5
Grain	Słód pszeniczny Caste Malting Buk	2 kg (50%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	75 g	60 min	4.9 %
Boil	East Kent Goldings	25 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM Hazy Ale	Ale	Liquid	20 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia	10 g	Mash	120 min