

#58 Grodziskie

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **16**
- SRM **3.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **9.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.38 kg (72.6%) | 80 % | 3 |
| Grain | Viking Malt Wędzony Czereśnią | 0.52 kg (27.4%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga PL | 2 g | 50 min | 12.9 % |
| Boil | lunga PL | 2 g | 30 min | 12.9 % |
| Boil | lunga PL | 4 g | 10 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 6 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|-------|
| Water Agent | Kwas mlekowy | 3 g | Mash | 0 min |

| | | | | |
|--------|-----------|--------|------|--------|
| Fining | WhirlFloc | 1.25 g | Boil | 12 min |
|--------|-----------|--------|------|--------|