

# Grodzi Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **2.8**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.5 kg (60%)	80 %	3
Grain	Płatki pszeniczne	0.5 kg (20%)	85 %	3
Grain	Płatki owsiane	0.5 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	10 g	Fermentis Division of S.I.Lesaffre

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	15 min
Fining	mech irlandzki	5 g	Boil	15 min

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Płatki na wygrzew  
*Feb 20, 2019, 1:08 PM*