

# Grodzisk kveik

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **19**
- SRM **2.8**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **5.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	1.5 kg (80.2%)	80 %	4
Grain	Wheat, Torrified	0.2 kg (10.7%)	79 %	4
Adjunct	Rice Hulls	0.17 kg (9.1%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	3.5 %
Boil	Lublin (Lubelski)	10 g	15 min	3.5 %
Boil	Lublin (Lubelski)	30 g	5 min	3.5 %
Dry Hop	Lublin (Lubelski)	50 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm53 kveik	Ale	Liquid	100 ml	fm