

Grodzisk mazowiecki

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **23**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **69 C**, Time **75 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **69C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|--------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (90.9%) | 80 % | 3 |
| Grain | Briess - Pilsen Malt | 0.3 kg (9.1%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Whirlpool | Lublin (Lubelski) | 250 g | 10 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 250 g | 1 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Burlington Ale | Ale | Slant | 100 ml | WLP |