

# Grodziski Mild HGB

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **22**
- SRM **15.3**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.9 kg (78.4%)	80 %	3
Grain	Fawcett - Dark Crystal	0.3 kg (8.1%)	71 %	300
Grain	Brown Malt (British Chocolate)	0.1 kg (2.7%)	70 %	128
Grain	Abbey Malt Weyermann	0.3 kg (8.1%)	75 %	45
Grain	Chocolate Malt (UK)	0.1 kg (2.7%)	73 %	887

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	45 min	10.9 %
Boil	Tomyski	10 g	20 min	3.9 %
Boil	Tomyski	10 g	1 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	41.67 ml	White Labs