

# Grodziski saison

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **24**
- SRM **5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (94.3%)	80 %	3
Grain	Karmelowy żytni Strzegom	0.15 kg (5.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mistral FR	30 g	15 min	7.9 %
Boil	Mistral FR	20 g	5 min	7.9 %
Dry Hop	Mistral FR	50 g	3 day(s)	7.9 %
Dry Hop	Lublin (Lubelski)	50 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile