

# Grodziskie #1

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **14**
- SRM **2.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **5.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **76C**
- 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	Grodziski pszeniczny wędzony dębem	1.25 kg (73.5%)	80 %	3
Grain	Strzegom Pilzneński	0.45 kg (26.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	15 g	60 min	2.8 %
Boil	Tomyski	20 g	5 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa sterylizowana	100 g	Mash	---