

Grodziskie #1

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **21**
- SRM **3.6**
- 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 **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Bestmalz - Smoked Malt | 1.3 kg (40.6%) | 80.5 % | 10 |
| Grain | Pszeniczny | 0.8 kg (25%) | 85 % | 4 |
| Grain | Pilznieński | 0.4 kg (12.5%) | 81 % | 4 |
| Grain | Strzegom Pszeniczny | 0.7 kg (21.9%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lomik | 30 g | 60 min | 3.8 % |
| Boil | Lomik | 20 g | 20 min | 3.8 % |