

Grodziskie

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **19**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|------------|-------|-----|
| Grain | Weyermann - Grodziski | 1 kg (50%) | 80 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (50%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------|--------|--------|------------|
| First Wort | lunga | 5 g | 60 min | 11 % |
| Boil | lunga | 5 g | 10 min | 11 % |
| Whirlpool | lunga | 15 g | 1 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 5.75 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|----------------------|------------|--------|----------|------|
| Other | witamina C | 5 g | Bottling | --- |
| 0,5g/l gotowego piwa | | | | |