

Grodziskie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **14**
- SRM ---

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | słód pszeniczny grodziski | 3 kg (100%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lubelski | 20 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| safale us-5 | Wheat | Dry | 11.5 g | --- |