

# Grodziskie

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **21**
- SRM **2.3**
- 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 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **38 C**, Time **65 min**
- Temp **52 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **65 min** at **38C**
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **75C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziskie pszeniczny wędzony dębem	3 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	45 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis