

# Grodziskie

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **3.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.3 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount          | Yield  | EBC |
|-------|------------------------------------|-----------------|--------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 0.72 kg (25.2%) | 80 %   | 3   |
| Grain | Wędzony bukiem Viking Malt         | 0.72 kg (25.2%) | 82 %   | 10  |
| Grain | Viking Pale Ale malt               | 0.43 kg (15%)   | 80 %   | 5   |
| Sugar | Maltodekstryna                     | 0.44 kg (15.4%) | 95 %   | --- |
| Sugar | Milk Sugar (Lactose)               | 0.55 kg (19.2%) | 76.1 % | 0   |

## Hops

| Use for | Name  | Amount  | Time   | Alpha acid |
|---------|-------|---------|--------|------------|
| Boil    | lunga | 12.96 g | 60 min | 10 %       |