

Grodziskie 2024

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **24**
- SRM **2.2**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **9.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.4 kg (73.7%) | 81 % | 3 |
| Grain | Pszeniczny | 0.5 kg (26.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 10.6 % |
| Boil | Lomik | 15 g | 10 min | 4 % |
| Aroma (end of boil) | Lomik | 10 g | 1 min | 4 % |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=X4TRGXX>
Jul 27, 2024, 9:56 PM