

Grodziskie

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **20**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | pszeniczny wędzony | 2 kg (71.4%) | 80 % | 5 |
| Grain | Weyermann - Smoked Malt | 0.2 kg (7.1%) | 81 % | 6 |
| Grain | Briess - Carapils Malt | 0.1 kg (3.6%) | 74 % | 2 |
| Grain | Pszeniczny | 0.5 kg (17.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 4 % |
| Boil | Marynka | 20 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------------|
| FM51 Grodzie dębowe | Ale | Liquid | 10 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 15 min |