

# Grodziskie

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- Gravity **8.4 BLG**
- ABV ---
- IBU **21**
- SRM **3.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	1.8 kg (64.3%)	81 %	6
Grain	Weyermann pszeniczny jasny	1 kg (35.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	60 min	3.8 %
Boil	Lomik	20 g	30 min	3.8 %
Boil	Lomik	10 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis s 33	Ale	Dry	11.5 g	Fermentis