

# Grodziskie

---

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **18**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **10 min**

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **73C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.6 kg (37.5%)	81 %	4
Grain	Grodziskie pszeniczny wędzony dębem	1 kg (62.5%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	10 g	60 min	3.8 %
Boil	Lomik	5 g	30 min	3.8 %
Boil	Lomik	10 g	15 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	mech irlandzki	3 g	Boil	10 min