

# Grodziskie II

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **4.4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (44.8%)	81 %	4
Grain	Strzegom Pszeniczny	2 kg (29.9%)	81 %	6
Adjunct	Pszenica niesłodowana	0.7 kg (10.4%)	75 %	3
Grain	Żytni	1 kg (14.9%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	20 min	11 %
Boil	Ekuanot	15 g	20 min	14 %
Boil	Sorachi Ace	20 g	25 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sencha Earl Grey	200 g	Boil	30 min