

Grodziskie Torfowisko

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **3.5**
- 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 **60 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 **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **34 C**, Time **45 min**
- Temp **68 C**, Time **40 min**
- Temp **75 C**, Time **20 min**

Mash step by step

- Heat up **6.1 liter(s)** of strike water to **36.4C**
- Add grains
- Keep mash **45 min** at **34C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **75C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.3 kg (63.4%)	82 %	4
Grain	Pszeniczny	0.5 kg (24.4%)	85 %	4
Grain	wędzony torfem Strzegom	0.25 kg (12.2%)	80 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	40 min	11 %
Boil	lunga	10 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	6 g	---