

# Grodzisz 18

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **14**
- SRM **2.5**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **29.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (43.5%)	80 %	3
Grain	Strzegom Pilzneński	2.5 kg (54.3%)	80 %	4
Grain	Acid Malt	0.1 kg (2.2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	3.8 %
Aroma (end of boil)	Lomik	20 g	20 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Grodziskie z piwa	Ale	Liquid	700 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Suska Sechłońska	200 g	Boil	20 min