

Grodzisz milionowy

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **20**
- SRM **1.9**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **30 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **56.5C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **72C**
- Keep mash **30 min** at **75C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2.5 kg (100%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 30 min | 6.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 0 min | 3.2 % |