

Grodzisz V1

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **14**
- SRM **2.2**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.7 liter(s)**

Steps

- Temp **46 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **4.3 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.43 kg (100%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 30 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Wheat | Dry | 5.48 g | Fermentis |