

# Grodzisz v2

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **25**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (83.3%)	80 %	3
Adjunct	Łuska ryżowa	0.5 kg (16.7%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	60 min	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	5 g	Mash	---