

Grodzisz v2

- 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 | --- |