

Modern Grodziskie 1

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **76**
- SRM **3.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **55 C**, Time **25 min**
- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **25 min** at **55C**
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (90.9%)	80 %	6
Grain	Weyermann - Grodziski	0.25 kg (9.1%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	talus	10 g	30 min	9.3 %
Boil	Książęcy	20 g	30 min	7 %
Whirlpool	Talus	20 g	60 min	9.3 %
Whirlpool	Książęcy	60 g	60 min	7 %
Dry Hop	Talus	15 g	4 day(s)	9.3 %
Dry Hop	Książęcy	50 g	4 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale k-97	Ale	Dry	11.5 g	Fermentis