

# Modern Grodziskie 2024

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **32**
- SRM **3.3**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **38 C**, Time **20 min**
- Temp **50 C**, Time **50 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **20 min** at **38C**
- Keep mash **50 min** at **50C**
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type             | Name                               | Amount        | Yield | EBC |
|------------------|------------------------------------|---------------|-------|-----|
| Grain            | Grodziski pszeniczny wędzony dębem | 5 kg (94.3%)  | 80 %  | 4.5 |
| pszenica Bruntal |                                    |               |       |     |
| Adjunct          | Łuska Ryżowa                       | 0.3 kg (5.7%) | --- % | --- |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Książęcy          | 30 g   | 60 min | 7 %        |
| Aroma (end of boil) | Książęcy          | 30 g   | 10 min | 7.3 %      |
| Whirlpool           | Lublin (Lubelski) | 30 g   | 30 min | 4.3 %      |
| 80°C                |                   |        |        |            |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type        | Name  | Amount | Use for  | Time |
|-------------|-------|--------|----------|------|
| Water Agent | wit c | 4 g    | Bottling | ---  |