

# Modern Grodziskie TK & BA

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **35**
- SRM **2.7**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2.5 kg (83.3%)	85 %	5
Grain	Weyermann - Grodziski	0.25 kg (8.3%)	80 %	4
Adjunct	Rice Hulls	0.25 kg (8.3%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Talus	5 g	30 min	8.2 %
Boil	Książęcy	20 g	30 min	7 %
Whirlpool	Talus	25 g	20 min	8.2 %
Whirlpool	Książęcy	30 g	20 min	7 %
Dry Hop	Talus	50 g	2 day(s)	8.2 %
Dry Hop	Książęcy	70 g	2 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale k-97	Ale	Dry	11 g	Fermentis