

Piwo Grodziskie

- Gravity **8.3 BLG**
- ABV ---
- IBU **25**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.1 liter(s)**
- Total mash volume **2.8 liter(s)**

Steps

- Temp **70 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **2.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **15 min** at **70C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **5.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 0.6 kg (85.7%) | 80 % | 3 |
| Grain | Weyermann - Carapils | 0.1 kg (14.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Lomik | 6 g | 60 min | 4.6 % |
| Aroma (end of boil) | Lomik | 2 g | 20 min | 4.6 % |
| Aroma (end of boil) | Lomik | 2 g | 5 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 2.2 g | Safbrew |