

# wędzone pseudo grodziskie

- Gravity **7.6 BLG**
- ABV ---
- IBU **17**
- SRM **4.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wędzony Cherry Briess	1 kg (36.4%)	80.5 %	10
Grain	zakwaszający	0.25 kg (9.1%)	75 %	7
Grain	Strzegom Pale Ale	1.5 kg (54.5%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	60 min	3.8 %
Aroma (end of boil)	monroe	15 g	10 min	2.5 %
Aroma (end of boil)	monroe	15 g	5 min	2.5 %
Dry Hop	monroe	20 g	5 day(s)	2.5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki wisniowe	20 g	Secondary	5 day(s)