

## woda po parówkach v.2

---

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **26**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (100%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	9.4 %
Aroma (end of boil)	Saaz (Czech Republic)	11.25 g	5 min	3.72 %
Whirlpool	Saaz (Czech Republic)	11.25 g	20 min	3.72 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2565 Kolsch	Ale	Slant	225 ml	---