

# Grodziskie

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **22**
- SRM **2.8**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **38 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **15 min** at **38C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **64C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Lomik	40 g	15 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---