

# Modern Grodziskie3

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **54**
- SRM **3.2**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **55 C**, Time **25 min**
- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **25 min** at **55C**
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **37.1 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.4%)	80 %	5
Grain	Weyermann pszeniczny jasny	2.5 kg (37%)	80 %	6
Grain	Weyermann - Grodziski	0.25 kg (3.7%)	80 %	4
Grain	Płatki owsiane	1 kg (14.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	60 g	30 min	6 %
Whirlpool	Talus	30 g	60 min	9.3 %
Whirlpool	Książęcy	120 g	60 min	7 %
Dry Hop	Talus	60 g	4 day(s)	9.3 %
Dry Hop	Książęcy	120 g	4 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale k-97	Ale	Dry	23 g	Fermentis
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