Grodziskie

- Gravity **7.3 BLG**
- ABV **---**
- IBU **27**
- SRM **2.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **67.5C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słod wędzony Bestamltz	1.3 kg *(52%)*	82 %	5
Grain	Pilzneński	0.4 kg *(16%)*	81 %	4
Grain	Pszeniczny	0.8 kg *(32%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	4.6 %
Boil	Lomik	20 g	20 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Wysładzanie 15 l wody 80*C
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