

Grodziskie jasne

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **17**
- SRM **4.7**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

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

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------------|---------------|-------|-----|
| Grain | Viking Malt Pszeniczny Wędzony Dębem | 4 kg (95.2%) | 81 % | 10 |
| Grain | Viking Malt Karmelowy Czerwony | 0.1 kg (2.4%) | 75 % | 50 |
| Grain | Płatki owsiane | 0.1 kg (2.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Junga 2019 | 17 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 100 g | Mash | 15 min |