

# Grodziskie z wędzona gruszka i jabłkiem

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **28**
- SRM **2.6**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13.8 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                | Marynka | 7 g    | 60 min | 10 %       |
| Aroma (end of boil) | Marynka | 23 g   | 5 min  | 10 %       |

## Yeasts

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

## Extras

| Type   | Name            | Amount | Use for   | Time      |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Gruszka wędzona | 250 g  | Secondary | 10 day(s) |
| Fining | Żelatyna        | 5 g    | Secondary | 4 day(s)  |
| Flavor | Wędzone jabłko  | 250 g  | Secondary | 10 day(s) |