GRODZISKIE

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **19**
- SRM **2.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	3 kg *(100%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Iunga	50 g	30 min	11 %
Boil	Iunga	10 g	60 min	11 %
Boil	Iunga	10 g	10 min	11 %
Whirlpool	Iunga	20 g	0 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	100 ml	Fermentum Mobile