Grodziskie BNDP

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **5.8**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	3 kg *(85.7%)*	80 %	4
Grain	Bestmalz Red X	0.5 kg *(14.3%)*	79 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Saaz (Czech Republic)	5 g	---	4.5 %
Dodane od razu po wysładzaniu				
Boil	Magnum	5 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time

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

Other	łuski ryżowe	250 g	Mash	100 min
Fining	Whirlfloct	10 g	Boil	15 min