

## Grodziskie konkurs

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **22**
- SRM **3.2**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **6.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	2 kg (95.2%)	81 %	6
Grain	Weyermann - Vienna Malt	0.1 kg (4.8%)	81 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	20 g	---	4.5 %
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Marynka	10 g	5 min	10 %
Whirlpool	Marynka	20 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	1100 ml	Fermentum Mobile

### Notes

- Saaz w postaci szyszki do filtracji.

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

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