Grodziskie Wariacje II

- Gravity **9 BLG**
- ABV **---**
- IBU **32**
- SRM **3.9**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **40 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **70C**
- Keep mash **1 min** at **77C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny wędzony dębem	2 kg *(51.9%)*	80 %	5
Grain	Pszeniczny	0.7 kg *(18.2%)*	85 %	4
Grain	Weyermann - Smoked Malt	0.6 kg *(15.6%)*	81 %	6
Grain	Pilzneński	0.4 kg *(10.4%)*	81 %	4
Grain	Strzegom Karmel 30	0.15 kg *(3.9%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	1 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safbrew S-33	Ale	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Fining	Żelatyna	5 g	Secondary	5 day(s)