

Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **2.6**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **38 C**, Time **25 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **40.3C**
- Add grains
- Keep mash **25 min** at **38C**
- Keep mash **15 min** at **53C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	4.15 kg (100%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	60 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew