

#23 Brett Grodzisz

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **12**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

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 **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.312 kg (100%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	13 g	70 min	4 %
Whirlpool	Lublin (Lubelski)	10 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation brett super blend	Ale	Liquid	100 ml	The yeast bay

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	150 g	Mash	10 min
Fining	mech irlandzki	10 g	Boil	15 min