

## #33 Grodziskie

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **24**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	6 kg (80%)	80 %	4
Grain	Briess - Pilsen Malt	1.5 kg (20%)	80.5 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	100 g	60 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	200 ml	Fermentum Mobile