

# Grisette

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- Gravity **11.7 BLG**
- ABV ---
- IBU **27**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (56.6%)   | 80 %  | 4   |
| Grain | Pszeniczny          | 1.5 kg (28.3%) | 85 %  | 4.5 |
| Grain | Płatki pszenne      | 0.8 kg (15.1%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| FM27 | Ale  | Slant | 400 ml | ---        |