

# Grodzish Boy

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **4.2**
- Style **Grodziskie/Graetzer**

## 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 **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.5 kg (87.5%)	80 %	3
Grain	Strzegom Bursztynowy	0.5 kg (12.5%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	9.2 %
Aroma (end of boil)	Oktawia	10 g	5 min	8 %

## Yeasts

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