

# grodzisk

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- Gravity **9.3 BLG**
- ABV ---
- IBU **20**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **6.2 liter(s)**
- Total mash volume **9.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (64.5%)	80 %	3
Grain	Viking Pilsner malt	1 kg (32.3%)	82 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (3.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	3.5 %
Boil	Sybilla	20 g	40 min	3.5 %
Boil	Sybilla	10 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11 g	---