

Grodziskie #1

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **4.7**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	2.5 kg (100%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	15 g	60 min	4 %
Boil	Tomyski	20 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	125 g	Mash	60 min

Notes

- 4g gipsu, 6ml chlorek wapnia
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