

Grodziskie

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **19**
- SRM **2.3**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (100%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 3.7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 10 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|--------|--------|------------|
| GiB | Wheat | Liquid | 500 ml | FM |