

# Grodziskie

- Gravity **7.6 BLG**
- ABV ---
- IBU **25**
- SRM **3.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (80%)	82 %	5
Grain	Wędzony bukiem Viking Malt	0.5 kg (20%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	5 g	60 min	4.3 %
Boil	Puławski	10 g	40 min	4.3 %
Boil	Puławski	15 g	20 min	4.3 %
Boil	Oktawia	15 g	10 min	7.8 %
Dry Hop	Puławski (do 50g)	20 g	3 day(s)	4.3 %
Dry Hop	Oktawia (reszta)	35 g	3 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	karuk	5 g	Secondary	2 day(s)
Other	łuska gryczana - wspomóżenie filtracji	250 g	Mash	60 min