

## Grodziskie 2.0

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **27**
- SRM **2.5**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **17.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.85 kg (100%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	23 g	50 min	7 %
Boil	Lublin (Lubelski)	20 g	5 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s-23	Lager	Slant	300 ml	jkjkjkjk

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	5 min
Other	odżywka	2 g	Boil	5 min