

# Grodziskie

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **13**
- SRM **3.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2.5 kg (59.5%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1.5 kg (35.7%)	82 %	5
Grain	Bestmalz Carmel Pils	0.2 kg (4.8%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	3.5 %
Boil	Lomik	20 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Notes

- Zacieranie:

70 minut - 69-65 stopni

01 minut - 76 stopni  
dodało 0,5 więcej  
można podkręcić...

Brak chmielu Lomik można dać inny brak w sklepie  
Feb 3, 2018, 10:23 PM