

# Grodziskie

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **20**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2 kg (66.7%)	80 %	4
Grain	Viking Pilsner malt	1 kg (33.3%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	30 min	9.5 %
Boil	Lublin (Lubelski)	20 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	10 min