

# Grodziskie i śliwka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **7**
- SRM **3.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	4 kg (80%)	80 %	3
Grain	Żytni	0.5 kg (10%)	85 %	8
Grain	Viking Pale Ale malt	0.5 kg (10%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	55 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwki wędzone	250 g	Secondary	3 day(s)