

# grodzisz

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **18**
- SRM **2.7**
- Style **Grodziskie**

## 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 **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                               | Amount       | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz           | 1 kg (33.3%) | 82 %  | 5   |
| Grain | Słód Wędzony Steinbach             | 1 kg (33.3%) | 80 %  | 5   |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (33.3%) | 80 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 50 min | 11 %       |
| Boil    | lunga | 15 g   | 5 min  | 11 %       |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| fermentis S-33 | Wheat | Dry  | 11.5 g | ---        |