

# grodzisz

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **2.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2.35 kg (70.1%)	80 %	4
Sugar	Milk Sugar (Lactose)	1 kg (29.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	60 g	60 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
grodziskie	Ale	Slant	150 ml	---