

# Grodzisz po amerykaneku

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **36**
- SRM **4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (62.5%)	80 %	8
Grain	Strzegom Pilzneński	1.5 kg (37.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (szyszka)	30 g	60 min	8.2 %
Boil	Cascade	15 g	15 min	6.9 %
Dry Hop	Mosaic	30 g	8 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Wheat	Dry	20 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	0.2 g	Mash	0 min
ułatwienie filtracji				