

# Grodzisz z rumiankiem

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **23**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 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 | Grodziski pszeniczny wędzony dębem | 2 kg (66.7%) | 80 %  | 3   |
| Grain | Strzegom Pilzneński                | 1 kg (33.3%) | 80 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time    | Alpha acid |
|-----------|---------|--------|---------|------------|
| Boil      | Fuggles | 10 g   | 60 min  | 4.5 %      |
| Boil      | Fuggles | 20 g   | 30 min  | 4.5 %      |
| Whirlpool | Fuggles | 20 g   | 120 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type   | Name     | Amount | Use for   | Time     |
|--------|----------|--------|-----------|----------|
| Fining | karuk    | 3 g    | Secondary | 3 day(s) |
| Herb   | rumianek | 50 g   | Secondary | 2 day(s) |