

Mazowieckie - Grodziskie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **20**
- SRM **2.6**
- 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 **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Weyermann - Grodziski | 3 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lomik | 25 g | 60 min | 4 % |
| Boil | Lomik | 25 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|---------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Śliwka suszona | 185 g | Boil | 15 min |
| Fining | Whirfloc | 2 g | Boil | 5 min |
| Flavor | Śliwka suszona | 100 g | Secondary | 7 day(s) |