

## fhooooy Grodzisza <3

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **16**
- SRM **3.1**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **3 %**
- Size with trub loss **48.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.9 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Weyermann - Grodziski  | 5 kg (62.5%) | 80 %  | 4   |
| Grain | Słód Wędzony Steinbach | 3 kg (37.5%) | 80 %  | 5   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 10 %       |
| Boil    | Marynka | 10 g   | 5 min  | 10 %       |

### Notes

- 50/50 Ale/Lager, do jednej połowy dwie pulpy pomidorowe i tymianek  
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