

fhoooooy 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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