Grodziskie 2412

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.2**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **46.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **51 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	8 kg *(80%)*	80 %	3
Grain	Viking Pilsner malt	2 kg *(20%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	60 min	13.3 %
Boil	Magnum	20 g	60 min	14 %
Aroma (end of boil)	Citra	20 g	10 min	13.7 %
Dry Hop	Citra	30 g	14 day(s)	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis	Wheat	Dry	24 g	---