

# Grodziskie X5

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- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **34**
- SRM **11.7**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **50 liter(s)**
- Total mash volume **66.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziskie pszeniczny wędzony dębem	16.66 kg (100%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	60 min	4 %
Boil	Hallertau Mittelfruh	100 g	30 min	3 %
Aroma (end of boil)	Hallertau Mittelfruh	75 g	10 min	3 %
Aroma (end of boil)	Lublin (Lubelski)	75 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis