

# Grodziskie

- Gravity **7.1 BLG**
- ABV ---
- IBU **24**
- SRM **2.5**
- Style **Grodziskie**

## 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 **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

| Type  | Name                               | Amount       | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.3 kg (52%) | 80 %  | 3   |
| Grain | Pszeniczny                         | 0.8 kg (32%) | 85 %  | 4   |
| Grain | Pilzneński                         | 0.4 kg (16%) | 81 %  | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Lomik | 30 g   | 60 min | 3.8 %      |
| Boil    | Lomik | 20 g   | 20 min | 3.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11 g   | ---        |