

# GRODZISKIE #1

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **30**
- SRM **2.8**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **262.5 liter(s)**
- Total mash volume **337.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oak Smoked Wheat Weyermann	75 kg (100%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	300 g	60 min	15.6 %
Whirlpool	Lubelski	1500 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	500 g	Fermentis