

URODZINOWE BARBECUE BY DYMDOBRY

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.2**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (83.3%)	80 %	3
Grain	Viking Pale Ale malt	1 kg (16.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	30 g	50 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min
Flavor	barbekowany ananas	1700 g	Secondary	7 day(s)