Grodzisz-Wicisz

- Gravity **10 BLG**
- ABV **4 %**
- IBU **25**
- SRM **3.1**
- 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 **24.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg *(50%)*	80 %	3
Grain	Strzegom Pale Ale	1 kg *(25%)*	80 %	4
Grain	Pszeniczny	1 kg *(25%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	14 g	60 min	4.6 %
Aroma (end of boil)	Lomik	10 g	0 min	4.6 %
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny Ogród	Ale	Slant	80 ml	Fermenntum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Tonka	5 g	Secondary	3 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.