Gridziskie Podwójne

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **9**
- SRM **2.6**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.8 kg *(66.7%)*	80 %	3
Grain	Strzegom Pilzneński	1.4 kg *(33.3%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	55 min	4 %
Boil	Lublin (Lubelski)	10 g	25 min	4 %
Boil	Lublin (Lubelski)	5 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Ale	Slant	50 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki pastylka	1 g	Boil	7 min

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