

## A 'la grodziskie

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **13**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

### 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 **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

### Fermentables

| Type  | Name                                     | Amount       | Yield | EBC |
|-------|--|--------------|-------|-----|
| Grain | Weyermann<br>pszeniczny jasny            | 2 kg (66.7%) | 80 %  | 6   |
| Grain | Grodziski<br>pszeniczny wędzony<br>dębem | 1 kg (33.3%) | 80 %  | 3   |

### Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Lublin (Lubelski) | 50 g   | 10 min | 4 %        |
| Whirlpool | Tettnanger        | 40 g   | 10 min | 3.8 %      |