

## A'la Grodziskie v.2

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **26**
- SRM **3.5**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	4 kg (76.2%)	80 %	3
Grain	Strzegom Wiedeński	1 kg (19%)	79 %	10
Grain	Weyermann - Acidulated Malt	0.25 kg (4.8%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	lunga	15 g	10 min	11 %
Aroma (end of boil)	lunga	20 g	7 min	11 %
Aroma (end of boil)	lunga	15 g	3 min	11 %

### Yeasts

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