

## BA Grodziskie 10-01-2018

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **20**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (100%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	50 min	4.16 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	4.16 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11.5 g	---