

## From Grodzisk to Belgium

---

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **14**
- SRM **3.7**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1 kg (50%)	83 %	5
Grain	Viking Malt Wędzony Wiśnią	1 kg (50%)	82 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	10 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	15 min
Spice	Skórka pomarańczy	10 g	Boil	10 min
Fining	Mech irlandzki	3 g	Boil	15 min