

# grodziska

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **25**
- SRM **3.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Whisky Nature	1 kg (33.3%)	85 %	4
Grain	Viking Malt Wędzony Czereśnią	1 kg (33.3%)	82 %	10
Grain	Pszoniczny	1 kg (33.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Magnum	5 g	30 min	13.5 %
Aroma (end of boil)	experimarnal	20 g	10 min	7 %