

# Grodziskie

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **15**
- SRM **5**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (57.1%)	80 %	3
Grain	Pszeniczny	1 kg (28.6%)	85 %	4
Grain	Strzegom Pilzneński	0.4 kg (11.4%)	80 %	4
Grain	Strzegom Karmel 300	0.1 kg (2.9%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	20 ml	Fermentum Mobile