

Grodziskie 2.0

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **27**
- SRM **2.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2.85 kg (100%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Sladek | 23 g | 50 min | 7 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| s-23 | Lager | Slant | 300 ml | jkjkjkjk |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | mech irlandzki | 3 g | Boil | 5 min |
| Other | odżywka | 2 g | Boil | 5 min |