

GRODZISKIE #2

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **31**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **248.5 liter(s)**
- Total mash volume **319.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Grodziski Weyermann | 71 kg (100%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Magnat | 300 g | 60 min | 17.2 % |
| Whirlpool | Tomyski | 1500 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 500 g | Fermentis |

Notes

- Zgłoszenie 7,8°P
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