

grodziskie

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **17**
- SRM **2.8**
- Style **Grodziskie/Graetzer**

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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.8 kg (66.7%)	80 %	3
Grain	Strzegom Pilzneński	1.4 kg (33.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Boil	Lublin (Lubelski)	15 g	45 min	4 %
Boil	Lublin (Lubelski)	15 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale s-33	Champagne	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	skorki słodkiej pomarańczy	20 g	Boil	60 min