

Grodziskie

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **20**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Weyermann - Grodziski | 2 kg (66.7%) | 80 % | 4 |
| Grain | Viking Pilsner malt | 1 kg (33.3%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 15 g | 30 min | 9.5 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 4 g | Boil | 10 min |