

## Grodziskie/cold brew

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **20**
- SRM **4.3**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	3 kg (100%)	81 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	15 g	50 min	4.5 %
Boil	Lomik	25 g	30 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM 51	Ale	Liquid	50 ml	---