

# Grodziskie (słód wędzony czereśnią)

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **18**
- SRM **4.8**
- Style **Grodziskie/Graetzer**

## 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 **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	3 kg (85.7%)	82 %	10
Grain	Strzegom Wiedeński	0.5 kg (14.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4.1 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - German Ale	Ale	Liquid	100 ml	Wyeast Labs