

# Grodziskie z kawą

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **13**
- SRM **3.2**
- 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 **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	4 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa etiopia chelektu	210 g	Bottling	0 min

## Notes

- Kawa zmielona na 8 klików timemore. Parzona w aeropressie 1.5 min mieszania, 30s czekania. 20g kawy na 80 ml wody. Dodano łącznie 555 ml kawy na 18.5l piwa (3 ml kawy na 100 ml piwa).  
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