

# Grodziskie (zestaw TWÓJ BROWAR) 8 Blg

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- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **22**
- SRM **2.4**
- 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 **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	bestmalz wędzony	1.3 kg (52%)	77 %	5
Grain	Pszeniczny	0.8 kg (32%)	85 %	4
Grain	Pilznieński	0.4 kg (16%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	3.8 %
Aroma (end of boil)	Lomik	20 g	20 min	3.8 %

## Yeasts

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