

# Grodzisz

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **21**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (83.3%)   | 80 %  | 3   |
| Grain | Viking Pilsner malt                | 0.6 kg (16.7%) | 82 %  | 4   |

## Hops

| Use for    | Name    | Amount | Time   | Alpha acid |
|------------|---------|--------|--------|------------|
| Boil       | Sybilla | 35 g   | 20 min | 3.5 %      |
| First Wort | Marynka | 10 g   | 60 min | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |