

Grodzisz

- Gravity **8.8 BLG**
- ABV ---
- IBU **26**
- SRM **4.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-------------|-------|-----|
| Grain | Viking Malt Wędzony Czereśnią | 4 kg (100%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Izabella | 50 g | 60 min | 5 % |
| Dry Hop | Izabella | 100 g | 2 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| FM 51 | Ale | Liquid | 10 ml | --- |