

# grodzisz

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- Gravity **8 BLG**
- ABV ---
- IBU **25**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (95.2%)	80 %	3
Grain	Słód Wędzony Steinbach	0.1 kg (4.8%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	50 min	8.1 %
Boil	Marynka	10 g	10 min	8.1 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	5 min