

Grodzisz po amerykaneku

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **36**
- SRM **4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **70 %**
- 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 | Grodziski pszeniczny wędzony dębem | 2.5 kg (62.5%) | 80 % | 8 |
| Grain | Strzegom Pilzneński | 1.5 kg (37.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka (szyszka) | 30 g | 60 min | 8.2 % |
| Boil | Cascade | 15 g | 15 min | 6.9 % |
| Dry Hop | Mosaic | 30 g | 8 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safbrew S-33 | Wheat | Dry | 20 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|----------------------|--------------|--------|---------|-------|
| Other | łuska ryżowa | 0.2 g | Mash | 0 min |
| ułatwienie filtracji | | | | |