

Modern Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **28**
- SRM **2.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	0.7 kg (25.9%)	80 %	3
Grain	Pszeniczny	2 kg (74.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Iunga	20 g	5 min	11 %
Dry Hop	Nelson Sauvin	50 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

Notes

- Łuska ryżowa do poprawy wysładzania
Whirfloc na 10 minut gotowania
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