

# Panzer Graetzer

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **11**
- SRM **4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (83.3%)	82 %	10
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.5 kg (16.7%)	82 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale
FM51 Grodzie Dębowe	Wheat	Liquid	35 ml	Fermentum Mobile