

# A'la Grodziskie 'GNIEWOSZ'

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **10**
- SRM **3.6**
- 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 **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	1 kg (33.3%)	82 %	10
Grain	Strzegom Pszeniczny	2 kg (66.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis