

A'la Grodziskie v.2

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **26**
- SRM **3.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 4 kg (76.2%) | 80 % | 3 |
| Grain | Strzegom Wiedeński | 1 kg (19%) | 79 % | 10 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (4.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Aroma (end of boil) | lunga | 15 g | 10 min | 11 % |
| Aroma (end of boil) | lunga | 20 g | 7 min | 11 % |
| Aroma (end of boil) | lunga | 15 g | 3 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |