

# Grodziskie

---

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **18**
- SRM **4.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (81.1%)	80 %	3
Grain	Płatki owsiane	0.2 kg (5.4%)	85 %	3
Grain	Strzegom Karmel 150	0.2 kg (5.4%)	75 %	150
Grain	Pilzneński	0.3 kg (8.1%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew