

# Grodziskie

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **14**
- SRM **5.4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (41.7%)	80 %	3
Grain	Strzegom Pilzneński	5 kg (41.7%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (8.3%)	79 %	22
Grain	Red ale	1 kg (8.3%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	33.3 g	20 min	4 %
Boil	Lublin (Lubelski)	66.6 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	34.5 g	Safbrew