

Grodziskie

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **15**
- SRM **5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (57.1%) | 80 % | 3 |
| Grain | Pszeniczny | 1 kg (28.6%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 0.4 kg (11.4%) | 80 % | 4 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2.9%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 20 ml | Fermentum Mobile |