

## Grodziskie 2.0

---

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **27**
- SRM **2.6**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type  | Name                               | Amount      | Yield | EBC |
|-------|------------------------------------|-------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (100%) | 80 %  | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 45 g   | 50 min | 3.5 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 5 min  | 3.5 %      |

### Yeasts

| Name | Type  | Form  | Amount | Laboratory |
|------|-------|-------|--------|------------|
| s-23 | Lager | Slant | 300 ml | jkjkjkjk   |