

# GRODZISKIE

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **18**
- SRM **2.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (69.9%)	80 %	3
Grain	Pszeniczny	2 kg (28%)	85 %	4
Grain	zakwaszający	0.15 kg (2.1%)	75 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	18 g	60 min	18 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	0 min	4 %