

# Grodziskie

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **21**
- SRM **3.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziskie pszeniczny wędzony dębem	3 kg (99.7%)	80 %	3
Grain	Barwiący	0.01 kg (0.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %
Boil	Lublin (Lubelski)	40 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	70 ml	Fermentis