

## Grodziskie 7.8

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU ---
- SRM **2.3**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.1 kg (100%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	30 g	80 min	4 %
Mash	Lublin (Lubelski)	20 g	50 min	4 %
Mash	Willamette	20 g	15 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Safale