

## Grodziskie V2

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **12**
- SRM **2.7**
- 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 **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (81.1%)	80 %	3
Grain	Słód owsiany Fawcett	0.2 kg (5.4%)	61 %	5
Grain	Pilzneński	0.5 kg (13.5%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Limonka	15 g	Bottling	---
Flavor	Mięta	10 g	Bottling	---