

# Grodzisz

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **18**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (88.9%)	80 %	3
Grain	Weyermann - Carapils	0.25 kg (11.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	3.7 %
Boil	Lublin (Lubelski)	15 g	10 min	3.7 %
Boil	Lublin (Lubelski)	15 g	0 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	400 g	Mash	---

## Notes

- Spróbować steinbach  
*Oct 15, 2017, 9:53 PM*