

# grodzisz

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **18**
- 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 **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1 kg (33.3%)	82 %	5
Grain	Słód Wędzony Steinbach	1 kg (33.3%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	1 kg (33.3%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	50 min	11 %
Boil	lunga	15 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis S-33	Wheat	Dry	11.5 g	---