

# Grodzisz

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **21**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (83.3%)	80 %	3
Grain	Viking Pilsner malt	0.6 kg (16.7%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	35 g	20 min	3.5 %
First Wort	Marynka	10 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis