

# Grodzisz

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **26**
- SRM **4.6**
- Style **Grodziskie**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                             | Amount      | Yield | EBC |
|-------|----------------------------------|-------------|-------|-----|
| Grain | Viking Malt<br>Wędzony Czereśnią | 4 kg (100%) | 82 %  | 10  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Izabella | 50 g   | 60 min   | 5 %        |
| Dry Hop | Izabella | 100 g  | 2 day(s) | 5 %        |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| FM 51 | Ale  | Liquid | 10 ml  | ---        |