

# grodzisz

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **2.6**
- 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (56.6%)	80 %	3
Grain	Wędzony bukiem Viking Malt	0.3 kg (5.7%)	82 %	10
Adjunct	sok żurawinowy	2 kg (37.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	13 g	60 min	13.2 %

## Extras

Type	Name	Amount	Use for	Time
Water Agent	sól himalajska	17 g	Boil	2 min