

Grodzisz

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **30**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (80%) | 80 % | 3 |
| Grain | Pszeniczny | 0.5 kg (20%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP051 - California Ale V Yeast | Ale | Liquid | 40 ml | White Labs |