

Grodzisz Tomyski

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **16**
- SRM **2.3**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2.5 kg (73.5%) | 80 % | 3 |
| Grain | Pilzneński | 0.9 kg (26.5%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | tomyski | 25 g | 60 min | 4 % |
| Boil | tomyski | 25 g | 15 min | 4 % |
| Dry Hop | tomyski | 25 g | 2 day(s) | 4 % |

Yeasts

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