

Grodzisz z rumiankiem

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **23**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (66.7%) | 80 % | 3 |
| Grain | Strzegom Pilzneński | 1 kg (33.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|---------|------------|
| Boil | Fuggles | 10 g | 60 min | 4.5 % |
| Boil | Fuggles | 20 g | 30 min | 4.5 % |
| Whirlpool | Fuggles | 20 g | 120 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Fining | karuk | 3 g | Secondary | 3 day(s) |
| Herb | rumianek | 50 g | Secondary | 2 day(s) |