

# grodziszzz

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.4 kg (73.7%)	80 %	3
Grain	Jęczmień niesłodowany	0.1 kg (5.3%)	75 %	2
Grain	Weyermann pszeniczny jasny	0.4 kg (21.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	20 g	13 min	4 %
Boil	Lublin (Lubelski)	15 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Primary	---