

grodzkie v2

- Gravity **7.8 BLG**
- ABV ---
- IBU **33**
- SRM **3.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.2 kg (91.2%)	80 %	3
Grain	Pilzneński	0.3 kg (8.5%)	81 %	4
Grain	Strzegom Karmel 600	0.01 kg (0.3%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	90 min	4 %
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Aroma (end of boil)	Marynka	20 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	1000 ml	Fermentum Mobile