

# Gryzelda

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **20**
- SRM **3**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	1.5 kg (51.7%)	79 %	4
Grain	Wheat Malt, Bel	1 kg (34.5%)	81 %	4
Grain	Platki owsiane	0.4 kg (13.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	15 min	11 %
Boil	Saaz (Czech Republic)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	gozdawa

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl	2 g	Mash	60 min