

# Modern Grodziskie

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **39**
- SRM **2.8**
- Style **Grodziskie**

## 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (51.3%)	80 %	5
Grain	Weyermann - Grodziski	1 kg (25.6%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (12.8%)	78 %	4
Grain	Platki owsiane	0.4 kg (10.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	40 g	5 min	13.2 %
Whirlpool	Citra	50 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis