GRODZISKIE #2

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **30**
- SRM **2.7**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **248.5 liter(s)**
- Total mash volume **319.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski Weyermann	71 kg *(100%)*	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	270 g	60 min	17.2 %
Whirlpool	Tomyski	1500 g	15 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	500 g	Fermentis

Notes

- Zgłoszenie 7,8°P
  Jul 30, 2024, 5:51 PM

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