

Modern Grodzisz

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **24**
- SRM **5.1**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.3 kg (52%)	85 %	4
Grain	Strzegom Pilzneński	0.7 kg (28%)	80 %	4
Grain	Monachijski	0.2 kg (8%)	80 %	16
Grain	Karmelowy Czerwony	0.2 kg (8%)	75 %	59
Grain	Weyermann - Acidulated Malt	0.1 kg (4%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	30 min	7.1 %
Boil	Oktawia	15 g	10 min	7.1 %
Aroma (end of boil)	Oktawia	25 g	0 min	7.1 %
Dry Hop	Oktawia	45 g	2 day(s)	7.1 %