

# POLSKA GUROOOOM

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **25**
- SRM **3.4**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (76.2%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (19%)	80 %	3
Grain	Melanoidowy	0.25 kg (4.8%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	45 g	60 min	4.3 %
Aroma (end of boil)	Marynka	30 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis
2 SASZETKI				