

#15 Jesienny Grodzisz

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **9**
- SRM **3.6**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **7.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.6 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (54.1%)	75 %	3
Grain	Pilzneński	0.35 kg (18.9%)	75 %	4
Grain	Pszeniczny	0.5 kg (27%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	5 g	50 min	3.5 %
Aroma (end of boil)	Sybilla	5 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka suszona	300 g	Secondary	7 day(s)
Spice	Cynamon	1 g	Secondary	7 day(s)
Spice	Gałka muskatołowa	1 g	Secondary	7 day(s)