

#23 - Brett grodziskie

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **37**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **13.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (87%) | 80 % | 3 |
| Grain | Słód Wędzony Steinbach | 0.3 kg (13%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Aroma (end of boil) | Styrian Golding | 30 g | 15 min | 3.6 % |