

## #6 Chinook Grodziskie

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **11**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (66.7%)	80 %	3
Grain	Viking Pale Ale malt	1.5 kg (33.3%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	0 g	60 min	13 %
Aroma (end of boil)	Chinook	20 g	10 min	13 %
Aroma (end of boil)	Chinook	30 g	1 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis