

## #63 Grodzisz kooperacyjnie

- Gravity **14 BLG**
- ABV ---
- IBU **17**
- SRM **5.1**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.8 kg (50%)	80 %	3
Grain	Viking Malt Wędzony wiśnią	2.8 kg (50%)	82 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	16 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	150 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	Jagody jalowca	20 g	Boil	15 min

### Notes

- 10.03. start w 16 stopniach.  
*Mar 11, 2017, 2:38 AM*