

# Dark Modern Grodziskie

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **38**
- SRM **17.1**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (48.2%)	80 %	16
Grain	Weyermann - Grodziski	1 kg (24.1%)	80 %	4
Grain	Caramunich® typ I	0.5 kg (12%)	73 %	80
Grain	Płatki owsiane	0.4 kg (9.6%)	60 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (6%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	40 g	5 min	13.2 %
Whirlpool	Citra	50 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis