

## From Grodzisk to Belgium

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **14**
- SRM **3.7**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

| Type  | Name                          | Amount     | Yield | EBC |
|-------|-------------------------------|------------|-------|-----|
| Grain | Viking Wheat Malt             | 1 kg (50%) | 83 %  | 5   |
| Grain | Viking Malt<br>Wędzony Wiśnią | 1 kg (50%) | 82 %  | 10  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 10 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 10 min | 4.5 %      |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM51 Grodzie<br>Dębowe | Wheat | Liquid | 10 ml  | Fermentum Mobile |

### Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Spice  | Kolendra          | 10 g   | Boil    | 15 min |
| Spice  | Skórka pomarańczy | 10 g   | Boil    | 10 min |
| Fining | Mech irlandzki    | 3 g    | Boil    | 15 min |