

Gridziskie Podwójne

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **9**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2.8 kg (66.7%) | 80 % | 3 |
| Grain | Strzegom Pilzneński | 1.4 kg (33.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 55 min | 4 % |
| Boil | Lublin (Lubelski) | 10 g | 25 min | 4 % |
| Boil | Lublin (Lubelski) | 5 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| wb-06 | Ale | Slant | 50 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|---------|-------|
| Fining | mech irlandzki pastylka | 1 g | Boil | 7 min |