

# grodziskie

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **25**
- SRM **4.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | pszeniczny wędzony dębem           | 1.5 kg (48.1%) | 80 %  | 5   |
| Grain | pszeniczny                         | 0.6 kg (19.2%) | 80 %  | --- |
| Grain | wędzony gruszą                     | 0.5 kg (16%)   | 80 %  | 4   |
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (16%)   | 80 %  | 5   |
| Grain | Carafa                             | 0.02 kg (0.6%) | 70 %  | 900 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | marynka           | 25 g   | 50 min | 7.4 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 10 min | 2.6 %      |