

Grodziskie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **18**
- SRM **4.3**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (81.1%) | 80 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (5.4%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 0.2 kg (5.4%) | 75 % | 150 |
| Grain | Pilzneński | 0.3 kg (8.1%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 1 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |