

Grodziskie

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **17**
- SRM **2.6**
- 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Słód Wędzony Steinbach | 1 kg (33.3%) | 80 % | 5 |
| Grain | Weyermann - Grodziski | 1 kg (33.3%) | 80 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (33.3%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lomik | 20 g | 60 min | 3.8 % |
| Boil | Lomik | 30 g | 15 min | 3.8 % |