

# Grodziskie 2412

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **46.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	8 kg (80%)	80 %	3
Grain	Viking Pilsner malt	2 kg (20%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	60 min	8.3 %
Boil	Magnat	10 g	60 min	11.2 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Dry Hop	Citra	40 g	14 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis	Wheat	Dry	24 g	---