

# Grodziskie

---

- Gravity **14.7 BLG**
- ABV ---
- IBU **13**
- SRM **38.5**
- 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 **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Carafa II	1 kg (16.7%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Grodziskie	Ale	Liquid	2000 ml	---

## Notes

- Wysłodziny z #59 RIS  
ostatnie 10 min gotowania + 132 g wędzone jabłko, 520 g wędzona gruszka.  
*Mar 5, 2017, 5:59 PM*