

Grodziskie

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **21**
- SRM **2.8**
- 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 **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.5 kg (50%) | 80 % | 3 |
| Grain | Strzegom Pszeniczny | 1.5 kg (50%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4.4 % |
| Boil | Lublin (Lubelski) | 15 g | 30 min | 4.4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 15 min | 4.4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11 g | Safbrew |