

# Grodziskie mocne

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **3.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (46.2%)	80 %	3
Grain	Pilzneński	3 kg (46.2%)	81 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Idaho 7	30 g	10 min	12.7 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Idaho 7	30 g	7 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale