

# Grodziskie nowe kveik

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **26**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **10.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	1.63 kg (84.9%)	80 %	4
Grain	Wędzony bukiem Viking Malt	0.19 kg (10.1%)	82 %	10
Grain	Płatki owsiane	0.1 kg (5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	8 g	60 min	12 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %