

# grodzisz

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU ---
- SRM **3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (55.6%)	80 %	3
Grain	Pilzński	1 kg (27.8%)	81 %	4
Grain	Briess - Smoked Malt	0.5 kg (13.9%)	80.5 %	10
Grain	Weyermann - Acidulated Malt	0.1 kg (2.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	15 g	60 min	10 %
Mash	Marynka	15 g	20 min	10 %
Mash	Marynka	15 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	10 g	---