

Grodzisz

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **21**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Weyermann - Grodziski | 3 kg (93.8%) | 80 % | 4 |
| Grain | Słód owsiany Fawcett | 0.2 kg (6.3%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Nadwiślański | 5 g | 60 min | 5.9 % |
| Boil | Tomyski | 20 g | 30 min | 2.8 % |
| Boil | Lomik | 20 g | 30 min | 3.8 % |
| Boil | Lomik | 30 g | 10 min | 3.8 % |