

# Grodzisz

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **21**
- SRM **3.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (65.8%)	80 %	3
Grain	Słód Wędzony Steinbach	2 kg (26.3%)	80 %	5
Grain	Strzegom Karmel 30	0.3 kg (3.9%)	68 %	30
Grain	Monachijski	0.3 kg (3.9%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	40 g	5 min	10 %