

grodziszzz

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **2.6**
- 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 **3.5 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.4 kg (73.7%) | 80 % | 3 |
| Grain | Jęczmień niesłodowany | 0.1 kg (5.3%) | 75 % | 2 |
| Grain | Weyermann pszeniczny jasny | 0.4 kg (21.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 13 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|------|
| Fining | mech irlandzki | 5 g | Primary | --- |