

grrrrr

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **3.4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (45.5%)	80 %	5
Grain	Strzegom Pilzneński	3.3 kg (50%)	80 %	4
Grain	Płatki owsiane	0.3 kg (4.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Slant	150 ml	---