

# KARTOFFELNGRAETZEN BIER

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **25**
- SRM **2.6**
- Style **Grodziskie**

## 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 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2.6 kg (65%)	80 %	4
Grain	Płatki owsiane	0.2 kg (5%)	60 %	3
Grain	jęczmienny Wędzony gruszką	0.2 kg (5%)	82 %	10
Adjunct	Ziemniaki	1 kg (25%)	10 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	90 g	15 min	3.8 %
Boil	Izabella	30 g	5 min	5.1 %