

# Modern Grodziskie

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **38**
- SRM **2.7**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 2 kg (51.3%)   | 80 %  | 5   |
| Grain | Weyermann - Grodziski | 1 kg (25.6%)   | 80 %  | 4   |
| Grain | Weyermann - Carapils  | 0.5 kg (12.8%) | 78 %  | 4   |
| Grain | Płatki owsiane        | 0.4 kg (10.3%) | 60 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Simcoe | 10 g   | 60 min | 13.2 %     |
| Aroma (end of boil) | Simcoe | 40 g   | 5 min  | 13.2 %     |
| Whirlpool           | Citra  | 50 g   | 15 min | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |