

# Mój grodzisz

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **21**
- SRM **3.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (42.6%)	80 %	3
Grain	Viking Malt Wędzony Czereśnią	1 kg (21.3%)	82 %	10
Grain	Strzegom Pilzneński	1.5 kg (31.9%)	80 %	4
Grain	Żytni	0.2 kg (4.3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	70 min	3.5 %
Boil	Kazbek	20 g	30 min	4.6 %
Boil	Perle	20 g	15 min	7 %