

Pierwsze podejście do grodziskiego

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **17**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (50%)	80 %	3
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	60 min	6 %
Aroma (end of boil)	Lomik	10 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	Safbrew