

## #17 Grodzisz z dodatkami

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **12**
- SRM **3.7**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.95 kg (100%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	25 g	70 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	100 g	Mash	45 min
Fining	mech irlandzki	10 g	Boil	15 min