

## A 'la grodziskie

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **13**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (66.7%)	80 %	6
Grain	Grodziski pszeniczny wędzony dębem	1 kg (33.3%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	10 min	4 %
Whirlpool	Tettnanger	40 g	10 min	3.8 %