

# Grodziski witbier

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **21**
- SRM **3.4**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.75 kg (78.6%)	80 %	3
Grain	Płatki pszeniczne	0.75 kg (21.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	30 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	8 g	Boil	5 min
Spice	Skórki pomarańczy	10 g	Boil	5 min