

# 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 |