

# Grodziskie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **30**
- SRM **2.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (83.3%)	80 %	3
Grain	Pszenica niesłodowana	0.5 kg (16.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Oktawia	15 g	20 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Kawa na zimno	20 g	Secondary	6 day(s)

## Notes

- Piwo rozlane na dwa wiaderka po 10L na fermentację Cichą  
Do jednego z wiaderek dodana Kawa  
Do drugiego z wiaderek  
*Mar 3, 2020, 7:00 PM*