

# grodziskie

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **27**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (95.2%)	80 %	3
Grain	Weyermann - Carapils	0.1 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	amora preta	12 g	50 min	11 %
Boil	lubelski	10 g	5 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Slant	100 ml	---