

## Grodziskie # 2

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **24**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Weyermann - Grodziski | 2 kg (66.7%) | 80 %  | 4   |
| Grain | Viking Pilsner malt   | 1 kg (33.3%) | 82 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 20 g   | 30 min | 9.5 %      |
| Boil    | Lublin (Lubelski) | 25 g   | 7 min  | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 4 g    | Boil    | 15 min |