

# Grodziskie ze śliwkami

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **9**
- SRM **2.7**
- 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 **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (66.7%)   | 80 %  | 3   |
| Grain | Żytni                              | 0.5 kg (16.7%) | 85 %  | 8   |
| Grain | Viking Pale Ale malt               | 0.5 kg (16.7%) | 80 %  | 5   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 5 g    | 55 min | 13.5 %     |

## Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 100 ml | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Śliwki wędzone | 250 g  | Secondary | 3 day(s) |