

## grodzisz 2

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **30**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (60.6%)	80 %	3
Grain	Pszeniczny	1.3 kg (39.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	8.8 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Chinook	5 g	60 min	11.3 %
Dry Hop	Ahtanum	90 g	3 day(s)	4 %
Do połowy (10L).				

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	60 ml	Safale