

Grodzisz 2022

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **23**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny wędzony dębem	2.5 kg (68.5%)	80 %	5
Grain	Słód zakwaszający	0.15 kg (4.1%)	--- %	---
Grain	Słód pszeniczny	1 kg (27.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.9 %
Aroma (end of boil)	Tomyski	50 g	0 min	2.9 %