

# Grodzisz

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **21**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	3 kg (93.8%)	80 %	4
Grain	Słód owsiany Fawcett	0.2 kg (6.3%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nadwiślański	5 g	60 min	5.9 %
Boil	Tomyski	20 g	30 min	2.8 %
Boil	Lomik	20 g	30 min	3.8 %
Boil	Lomik	30 g	10 min	3.8 %