

Grodzisz Tomyski

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **16**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (73.5%)	80 %	3
Grain	Pilzneński	0.9 kg (26.5%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	tomyski	25 g	60 min	4 %
Boil	tomyski	25 g	15 min	4 %
Dry Hop	tomyski	25 g	2 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11.5 g	fermentis