

## grodzkie v2

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- Gravity **7.8 BLG**
- ABV ---
- IBU **33**
- SRM **3.3**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3.2 kg (91.2%) | 80 %  | 3   |
| Grain | Pilzneński                         | 0.3 kg (8.5%)  | 81 %  | 4   |
| Grain | Strzegom Karmel 600                | 0.01 kg (0.3%) | 68 %  | 601 |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 30 g   | 90 min | 4 %        |
| Boil                | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Aroma (end of boil) | Marynka           | 20 g   | 10 min | 10 %       |

### Yeasts

| Name                | Type  | Form   | Amount  | Laboratory       |
|---------------------|-------|--------|---------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 1000 ml | Fermentum Mobile |