

Grodziskie

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **20**
- SRM **2.9**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (100%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6.9 %
Boil	Sybilla	10 g	5 min	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	300 g	Mash	60 min