

Grodziskie z "Kamczatki"

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **4.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	4.1 kg (100%)	80 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	50 g	10 min	2.8 %
Boil	Hallertau Mittelfruh	60 g	50 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Jagoda kamczacka	250 g	Boil	30 min