

## #29 Coffee Grodziskie

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **18**
- SRM **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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	3 kg (60%)	80 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Briess - Pilsen Malt	1 kg (20%)	80.5 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	60 min	3.8 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	500 g	Bottling	---

### Notes

- Cold brew z ciemno palonej kawy dodane przy butelkowaniu.  
*Feb 27, 2019, 11:34 AM*