

## #6 Chinook Grodziskie

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **11**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (66.7%)   | 80 %  | 3   |
| Grain | Viking Pale Ale malt               | 1.5 kg (33.3%) | 80 %  | 5   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Chinook | 0 g    | 60 min | 13 %       |
| Aroma (end of boil) | Chinook | 20 g   | 10 min | 13 %       |
| Aroma (end of boil) | Chinook | 30 g   | 1 min  | 13 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |