

## A'la Grodziskie v.2

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **26**
- SRM **3.5**
- Style **Grodziskie**

### 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 **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 4 kg (76.2%)   | 80 %  | 3   |
| Grain | Strzegom Wiedeński                 | 1 kg (19%)     | 79 %  | 10  |
| Grain | Weyermann - Acidulated Malt        | 0.25 kg (4.8%) | 80 %  | 6   |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Magnum | 10 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | lunga  | 15 g   | 10 min | 11 %       |
| Aroma (end of boil) | lunga  | 20 g   | 7 min  | 11 %       |
| Aroma (end of boil) | lunga  | 15 g   | 3 min  | 11 %       |

### Yeasts

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