

# Grodzisk oktawiański

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- Gravity **8 BLG**
- ABV ---
- IBU **23**
- SRM **3.8**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2 kg (63.5%)	80 %	4
Grain	Melanoiden Malt	0.15 kg (4.8%)	80 %	39
Grain	Briess - Smoked Malt	1 kg (31.7%)	80.5 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	30 min	7.1 %
Boil	Oktawia	15 g	10 min	7.1 %
Dry Hop	Oktawia	60 g	5 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Liquid	30 ml	---