

# grodziskie

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **25**
- SRM **4.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny wędzony dębem	1.5 kg (48.1%)	80 %	5
Grain	pszeniczny	0.6 kg (19.2%)	80 %	---
Grain	wędzony gruszą	0.5 kg (16%)	80 %	4
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (16%)	80 %	5
Grain	Carafa	0.02 kg (0.6%)	70 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	25 g	50 min	7.4 %
Boil	Lublin (Lubelski)	20 g	10 min	2.6 %