

Grodziskie

- Gravity **7.6 BLG**
- ABV ---
- IBU **25**
- SRM **3.1**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (80%) | 82 % | 5 |
| Grain | Wędzony bukiem Viking Malt | 0.5 kg (20%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Puławski | 5 g | 60 min | 4.3 % |
| Boil | Puławski | 10 g | 40 min | 4.3 % |
| Boil | Puławski | 15 g | 20 min | 4.3 % |
| Boil | Oktawia | 15 g | 10 min | 7.8 % |
| Dry Hop | Puławski (do 50g) | 20 g | 3 day(s) | 4.3 % |
| Dry Hop | Oktawia (reszta) | 35 g | 3 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|----------|
| Fining | karuk | 5 g | Secondary | 2 day(s) |
| Other | łuska gryczana - wspomóżenie filtracji | 250 g | Mash | 60 min |