

Grodziskie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **26**
- SRM **2.7**
- 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 **80 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Wędzony bukiem Viking Malt | 1.3 kg (52%) | 90 % | 7 |
| Grain | Pszeniczny | 0.8 kg (32%) | 85 % | 4 |
| Grain | Pilznieński | 0.4 kg (16%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lomik | 30 g | 60 min | 4.6 % |
| Boil | Lomik | 20 g | 20 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |