

# Grodziskie

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **21**
- SRM **2.8**
- 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 **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                                | Amount       | Yield | EBC |
|-------|-------------------------------------|--------------|-------|-----|
| Grain | Grodziskie pszeniczny wędzony dębem | 1.5 kg (50%) | 80 %  | 3   |
| Grain | Strzegom Pszeniczny                 | 1.5 kg (50%) | 81 %  | 6   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 15 g   | 60 min | 4.4 %      |
| Boil                | Lublin (Lubelski) | 15 g   | 30 min | 4.4 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 15 min | 4.4 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 5 min  | 4.4 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11 g   | Safbrew    |