

Grodziskie nowe kveik

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **26**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **10.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Grodziski | 1.63 kg (84.9%) | 80 % | 4 |
| Grain | Wędzony bukiem Viking Malt | 0.19 kg (10.1%) | 82 % | 10 |
| Grain | Płatki owsiane | 0.1 kg (5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Iunga | 8 g | 60 min | 12 % |
| Boil | Saaz (Czech Republic) | 10 g | 15 min | 4.5 % |