

# Grodziskie z Lapsang

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **14**
- SRM **2.9**
- 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 **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	3.5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM700	Ale	Liquid	200 ml	Fermentum mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Lapsang	60 g	Secondary	0 day(s)

## Notes

- Lapsang 60g na 11l ok, sencha earl grey 60g na 11l dominuje.  
*Jun 1, 2022, 6:42 PM*