

# grodzisz

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **25**
- SRM **2.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (85.7%)	80 %	3
Grain	Wheat, Flaked	0.5 kg (14.3%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	70 g	60 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	12 g	Fermentis