

# Grodzisz Mi ?!

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- Gravity **8.8 BLG**
- ABV ---
- IBU **25**
- SRM **2.8**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (75%)	80 %	3
Grain	Strzegom Pale Ale	1 kg (25%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale