

# Grodziszv3

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **21**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	3 kg (90.9%)	80 %	4
Grain	Płatki owsiane	0.2 kg (6.1%)	60 %	3
Grain	Bruntal whiskey	0.1 kg (3%)	81 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	40 g	20 min	2.8 %
Boil	Perle	10 g	20 min	7 %
Boil	Tomyski	60 g	10 min	2.8 %