

Grodziskie

- Gravity **11.7 BLG**
- ABV ---
- IBU **20**
- SRM **4.3**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	oak smoked wheat malt	1.4 kg (66.7%)	82 %	5
Grain	Strzegom Pilzneński	0.7 kg (33.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	50 min	4 %
Boil	Lublin (Lubelski)	10 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew