$\begin{array}{l} \text{Grodziskie V2} \\ \text{an All Grain Other Smoked Beer by Cavemen Brewing} \end{array}$

Fermentables

Amount	Fermentable	Use
2.26 kg	Oak Smoked Wheat Malt (DE)	Mash
800.0 g	Vienna (DE)	Mash
500.0 g	Rice Hulls	Boil
200.0 g	Rye (DE)	Mash

Hops

Amount	Нор	Time
45.0 g	Saaz (CZ)	90 min
50.0 g	Saaz (CZ)	15 min
50.0 g	Styrian Celeia (SI)	2 days

Yeasts

Name	Lab/Product
German Ale/Kölsch Yeast	White Labs WLP029

Stats

Batch & Boil

Batch Size Boil Time 20.82 L 90 min

Properties

OG FG IBU 1.031 1.008 29 ABV Color Balance Very Bitter 3.1% 3 SRM