

Grodziskie FINAL

an All Grain Other Smoked Beer by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
4.5 kg	Oak Smoked Wheat Malt (DE)	Mash
1600.0 g	Vienna (DE)	Mash
236.0 g	Wheat Malt (DE)	Boil
164.0 g	Rye (DE)	Mash

Hops

Amount	Hop	Time
95.0 g	Styrian Celeia (SI)	90 min
75.0 g	Styrian Celeia (SI)	15 min
25.0 g	Saaz (CZ)	15 min
100.0 g	Styrian Celeia (SI)	2 days

Yeasts

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

Stats

Batch & Boil

Batch Size	Boil Time
41.64 L	90 min

Properties

OG	FG	IBU
1.031	1.008	38
ABV	Color	Balance
3.1%	3 SRM	Very Bitter ↑