

Grodziskie

an All Grain **Other Smoked Beer** by **Cavemen Brewing**

Fermentables

Amount	Fermentable	Use
2.3 kg	Oak Smoked Wheat Malt (DE)	Mash
500.0 g	Rice Hulls	Boil
450.0 g	Red Wheat (US)	Mash
300.0 g	Honey	Late Boil

Hops

Amount	Hop	Time
40.0 g	Saaz (CZ)	90 min
50.0 g	Saaz (CZ)	15 min

Yeasts

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

Extras

Amount	Name	Time
10.0 g	Lemon Zest	1.0 min

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	90 min

Properties

OG	FG	IBU
1.032	1.008	27
ABV	Color	Balance
3.1%	2 SRM	Very Bitter