

# Grodziskie 2022 3xHop

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **6**
- SRM **3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	4.6 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	18 g	40 min	2.8 %
Boil	Tomyski	12 g	15 min	2.8 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	4 %
Dry Hop	Lublin (Lubelski)	90 g	7 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Other	Łuska ryżowa	600 g	Mash	0 min
-------	--------------	-------	------	-------

## Notes

- Słód:  
Weyermann® Oak Smoked Wheat Malt  
<https://www.weyermann.de/en-us/product/weyermann-oak-smoked-wheat-malt-2/?cat=smoked-malt-en-us>  
<https://homebeer.pl/pl/p/Grodziski-slod-pszeniczny-Weyermann-wedzony-debem/264>

Chmiel:

Tomyski

<https://homebeer.pl/pl/p/Chmiel-Tomyski-granulat/1683>

Lubelski

<https://homebeer.pl/pl/p/Chmiel-Lubelski-suszona-szyszka/661>

*Apr 1, 2022, 11:44 PM*