

# Grodziskie Imperialne

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **5.7**
- Style **Grodziskie**

## 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 **66 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **34.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.69 kg (50%)	80 %	10
Grain	Pszeniczny	2.46 kg (33.3%)	85 %	5
Grain	Strzegom Pilzneński	1.23 kg (16.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	36.87 g	60 min	10 %
Aroma (end of boil)	Oktawia	24.58 g	5 min	7.1 %
Aroma (end of boil)	Sybilla	24.58 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	1229.09 ml	Fermentum Mobile