

# Hoppy Grodziskie 2024

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **24**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                               | Amount      | Yield | EBC |
|-------|------------------------------------|-------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (100%) | 80 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Mash      | lubelski | 100 g  | 30 min | 4.3 %      |
| Boil      | Tomyski  | 30 g   | 60 min | 4.3 %      |
| Boil      | Tomyski  | 30 g   | 5 min  | 4.3 %      |
| Whirlpool | Tomyski  | 40 g   | 10 min | 4.3 %      |

## Yeasts

| Name       | Type | Form  | Amount | Laboratory         |
|------------|------|-------|--------|--------------------|
| grodziskie | Ale  | Slant | 100 ml | z Browaru Grodzisk |