

# Hoppy Grodziskie

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- Gravity **7.6 BLG**
- ABV ---
- IBU **25**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **40 min**
- Temp **75 C**, Time **2 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **70C**
- Keep mash **2 min** at **75C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	10 min	15 %
Boil	Marynka	10 g	10 min	10 %
Boil	Galaxy	30 g	1 min	15 %
Dry Hop	Galaxy	60 g	5 day(s)	15 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2.5 g	Boil	10 min