

# Hoppy Grodzisz

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **24**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **51 C**, Time **20 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **54.1C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **42.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	6 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Azacca	10 g	10 min	14 %
Whirlpool	Azacca	20 g	10 min	14 %
Dry Hop	Azacca	20 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew