

# Hoppy Imperial Grodziskie

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **3.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	4 kg (80%)	80 %	4
Grain	Viking Pilsner malt	1 kg (20%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	13 %
Boil	Citra	15 g	10 min	12 %
Boil	Equinox	15 g	10 min	13.1 %
Boil	Amarillo	15 g	10 min	9.5 %
Boil	Citra	10 g	3 min	12 %
Boil	Equinox	10 g	3 min	13.1 %
Boil	Amarillo	10 g	3 min	9.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Equinox	20 g	3 day(s)	13.1 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis