Hoppy Grodziskie

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **39**
- SRM **2.6**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.5 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.5 kg *(78.9%)*	80 %	3
Grain	Strzegom Pszeniczny	0.4 kg *(21.1%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	30 min	15.5 %
Boil	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Cascade	60 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Safale

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Other	Łuska ryżowa	50 g	Mash	15 min
Fining	Mech irlandzki	5 g	Boil	15 min