

#74 Hoppy Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **26**
- SRM **3.2**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **4 %**
- Size with trub loss **9.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **11.6 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.37 kg (78.7%) | 80 % | 3 |
| Grain | Viking Malt Wędzony Czereśnią | 0.37 kg (21.3%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Simcoe | 3 g | 15 min | 13.3 % |
| Whirlpool | Simcoe | 22 g | 15 min | 13.3 % |
| Dry Hop | Simcoe | 25 g | 3 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|-------|
| Water Agent | Kwas mlekowy | 1 g | Mash | 0 min |

| | | | | |
|--------|-----------|--------|------|--------|
| Fining | WhirlFloc | 1.25 g | Boil | 12 min |
|--------|-----------|--------|------|--------|