

# Grodziska IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (46.9%)	82 %	15
Grain	Pszeniczny	3 kg (46.9%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	10 g	70 min	11 %
Whirlpool	Citra	20 g	5 min	12 %
Whirlpool	Sorachi Ace	20 g	5 min	10 %
Whirlpool	Simcoe	20 g	5 min	13.2 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Sorachi Ace	30 g	5 day(s)	10 %
Dry Hop	Herbata Earl Grey	20 g	1 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-33	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	NaCl	4 g	Mash	70 min
Flavor	Skórka pomarańczy curacao	30 g	Boil	5 min
Spice	kolendra	7 g	Boil	5 min
Fining	Whirfloc 1/4 tabletki	1 g	Boil	5 min
Other	Witamina C	3 g	Secondary	5 day(s)
Other	Witamina C	3 g	Bottling	---