

GRODZISKIE HOPPY 7,5 BLG # 87

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **33**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3.2 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Amora Preta | 20 g | 60 min | 9 % |
| Boil | EXP 2/20 | 10 g | 60 min | 8.1 % |
| Aroma (end of boil) | Amora Preta | 10 g | 1 min | 9 % |
| Aroma (end of boil) | EXP 2/20 | 10 g | 1 min | 8.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 40 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | Mech Irlandzki | 10 g | Boil | 5 min |