

# Grodziskie Imperialne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **5.4**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount       | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (50%)   | 80 %  | 10  |
| Grain | Pszeniczny                         | 2 kg (33.3%) | 85 %  | 5   |
| Grain | Strzegom Pilzneński                | 1 kg (16.7%) | 80 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 30 g   | 60 min | 10 %       |
| Aroma (end of boil) | Oktawia | 20 g   | 5 min  | 7.1 %      |
| Aroma (end of boil) | Sybilla | 20 g   | 5 min  | 5 %        |

## Yeasts

| Name                | Type  | Form   | Amount  | Laboratory       |
|---------------------|-------|--------|---------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 1000 ml | Fermentum Mobile |