

Hoppy Grodziskie

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **20**
- SRM **2.4**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **38 C**, Time **50 min**
- Temp **51 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **50 min** at **38C**
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny wędzony dębem, Viking Malt	3 kg (100%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	11.6 %
Boil	Chinook	10 g	20 min	11.6 %
Aroma (end of boil)	Chinook	13.3 g	2 min	11.6 %
Dry Hop	Cascade	28.3 g	7 day(s)	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gervin GV12 Ale	Ale	Dry	10 g	---

Notes

- BLG zmierzone: 11 Brix
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