

# Hoppy Grodzisz

---

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **21**
- SRM **2.5**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.5 kg (20%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	2 kg (80%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	8 g	60 min	10 %
Boil	Hallertau Tradition	5 g	20 min	5 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Hallertau Tradition	10 g	5 min	5 %
Dry Hop	Mosaic	12 g	8 day(s)	10 %
Dry Hop	Hallertau Tradition	15 g	---	5 %