

GRODZISKA IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Weyermann - Grodziski | 7 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Simcoe | 50 g | 40 min | 13.2 % |
| Boil | Ekuanot | 50 g | 1 min | 14 % |
| Aroma (end of boil) | Nelson Sauvín | 50 g | 1 min | 11 % |
| Aroma (end of boil) | Mosaic | 50 g | 1 min | 10 % |
| Aroma (end of boil) | Motueka | 50 g | 1 min | 7 % |
| Dry Hop | Nelson Sauvín | 50 g | 2 day(s) | 11 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |
| Dry Hop | Motueka | 50 g | 2 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|-------------|
| Kveik Lutra | Ale | Slant | 125 ml | Kveik Lutra |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | Whirlfloc-T | 1 g | Boil | 10 min |
| Water Agent | Gips Piwowarski | 4 g | Mash | 60 min |
| Water Agent | Sól Epsom | 1 g | Mash | 60 min |