

# Grodziskie Imperialne

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **5.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **34.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount          | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3.69 kg (50%)   | 80 %  | 10  |
| Grain | Pszeniczny                         | 2.46 kg (33.3%) | 85 %  | 5   |
| Grain | Strzegom Pilzneński                | 1.23 kg (16.7%) | 80 %  | 4   |

## Hops

| Use for             | Name    | Amount  | Time   | Alpha acid |
|---------------------|---------|---------|--------|------------|
| Boil                | Marynka | 36.87 g | 60 min | 10 %       |
| Aroma (end of boil) | Oktawia | 24.58 g | 5 min  | 7.1 %      |
| Aroma (end of boil) | Sybilla | 24.58 g | 5 min  | 5 %        |

## Yeasts

| Name                | Type  | Form   | Amount     | Laboratory       |
|---------------------|-------|--------|------------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 1229.09 ml | Fermentum Mobile |