

# Grodziskie Imperialne

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **4.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (28.6%)	80 %	10
Grain	Wędzony bukiem Viking Malt	0.5 kg (14.3%)	82 %	4
Grain	Pszeniczny	1 kg (28.6%)	85 %	5
Grain	Strzegom Pilzneński	1 kg (28.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %
Aroma (end of boil)	Marynka	5 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-33	Wheat	Dry	11.5 g	---