

## Happy Grodzisk #2

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **27**
- SRM **2.3**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **9.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **3.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **9.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.1 kg (100%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	4 g	60 min	8.5 %
Boil	Citra	9 g	5 min	13.3 %
Boil	Amarillo	9 g	5 min	8.3 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Galaxy	15 g	3 day(s)	15 %