

Hoppy Imperial Grodziskie Vermhellow & Amore Preta

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **37**
- SRM **4.1**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (50%) | 80 % | 3 |
| Grain | Pilzneński | 3 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| First Wort | lunga | 20 g | 75 min | 11 % |
| Aroma (end of boil) | amore pretta | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Vermhellow | 20 g | 5 min | 10 % |
| Dry Hop | Amore pretta | 30 g | 7 day(s) | 10 % |
| Dry Hop | Vermhellow | 170 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 300 ml | White Labs |