

# Experimental Grodziskie (Potrójne Imperial Hoppy Grodziskie)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **3.7**
- 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 **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **2 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (37%)	80 %	4
Grain	Grodziski pszeniczny wędzony dębem	3 kg (55.6%)	80 %	3
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	15 g	60 min	11 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Simcoe	30 g	5 day(s)	11.7 %
Dry Hop	Chinook	60 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirfolc	1 g	Boil	5 min
Water Agent	NaCl	7 g	Boil	60 min
Flavor	Pędy sosny	100 g	Boil	10 min