

# Grodziskie I\*PA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (87.5%)	79 %	6
Grain	Briess - Carapils Malt	0.5 kg (6.3%)	74 %	3
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	50 min	12 %
Boil	Chinook	25 g	25 min	13 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Aroma (end of boil)	Chinook	25 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Slant	1000 ml	Fermentum Mobile