

Hoppy Grodziskie

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **20**
- SRM **2.4**
- 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 **75 min**
- Evaporation rate **5 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **38 C**, Time **50 min**
- Temp **51 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **50 min** at **38C**
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|-------------|-------|-----|
| Grain | Pszeniczny wędzony dębem, Viking Malt | 3 kg (100%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 5 g | 60 min | 11.6 % |
| Boil | Chinook | 10 g | 20 min | 11.6 % |
| Aroma (end of boil) | Chinook | 13.3 g | 2 min | 11.6 % |
| Dry Hop | Cascade | 28.3 g | 7 day(s) | 8.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Gervin GV12 Ale | Ale | Dry | 10 g | --- |

Notes

- BLG zmierzone: 11 Brix
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