

# Hoppy Grodziskie

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **21**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **67C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.5 kg (75%)	80 %	3
Grain	Pilzneński	0.5 kg (25%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	5 g	30 min	12 %
Boil	Citra	5 g	30 min	13 %
Aroma (end of boil)	Azacca	15 g	0 min	12 %
Aroma (end of boil)	Citra	15 g	0 min	13 %
Dry Hop	Azacca	10 g	2 day(s)	12 %
Dry Hop	Citra	10 g	2 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---