

## #74 Hoppy Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **26**
- SRM **3.2**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **4 %**
- Size with trub loss **9.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **11.6 liter(s)**

### Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.37 kg (78.7%)	80 %	3
Grain	Viking Malt Wędzony Czereśnią	0.37 kg (21.3%)	82 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	3 g	15 min	13.3 %
Whirlpool	Simcoe	22 g	15 min	13.3 %
Dry Hop	Simcoe	25 g	3 day(s)	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	1 g	Mash	0 min

Fining	WhirlFloc	1.25 g	Boil	12 min
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