

# Experimental Grodziskie (Potrójne Imperial Farmhouse Grodziskie)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **42**
- SRM **4.2**
- 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 **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	4 kg (62.5%)	80 %	3
Grain	Strzegom Pilzneński	2 kg (31.3%)	80 %	4
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	30 min	11.7 %
Boil	Simcoe	20 g	10 min	11.7 %
Aroma (end of boil)	Simcoe	60 g	5 min	11.7 %
Dry Hop	Simcoe	100 g	5 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm 53	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirfolc	4 g	Boil	5 min
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