

# GRODZISKA IPA Z JASMINEM

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **32**
- SRM **3**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (44.4%)	80 %	3
Grain	Żytni	0.25 kg (5.6%)	85 %	8
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Adjunct	Pszenica niesłodowana	0.25 kg (5.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rody Hodowlane	25 g	60 min	9 %
Aroma (end of boil)	Rody Hodowlane	50 g	5 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	kwiat jaśminu	1 g	Boil	5 min

Herb	herbata zielona	1 g	Boil	5 min
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