

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 | --- |