

# Hoppy Grodziskie Mosaic

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- Gravity **8 BLG**
- ABV **3.1 %**
- 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 **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **50 C**, Time **0 min**
- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount        | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2.2 kg (100%) | 80 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 10 g   | 55 min | 10 %       |
| Aroma (end of boil) | Mosaic | 40 g   | 0 min  | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | Safale     |