

# Hoppy Imperial Grodziskie Vermhellow & Amore Preta

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **37**
- SRM **4.1**
- 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 **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **10.6 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	3 kg (50%)	80 %	3
Grain	Pilzneński	3 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	75 min	11 %
Aroma (end of boil)	amore pretta	20 g	5 min	10 %
Aroma (end of boil)	Vermhellow	20 g	5 min	10 %
Dry Hop	Amore pretta	30 g	7 day(s)	10 %
Dry Hop	Vermhellow	170 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	300 ml	White Labs