

Imperial Grodziskie 2021

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **4.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Pszoniczny wędzony dębem (Viking) | 2.8 kg (65.1%) | 80 % | 3 |
| Grain | Pilzński (W) | 1.5 kg (34.9%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil | Magnat PH 2019 | 20 g | 30 min | 12.5 % |
| Whirlpool | Sybilla PH 2019 | 50 g | 0 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Omega Yeast OYL-057 HotHead Ale | Ale | Slant | 100 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Water Agent | gips | 6 g | Mash | 60 min |
| Water Agent | sól kuchenna | 2 g | Mash | 60 min |
| Water Agent | soda oczyszczona | 3 g | Mash | 60 min |

| | | | | |
|-------------|-----------|-----|------|--------|
| Water Agent | kreda | 3 g | Mash | 60 min |
| Fining | whirflock | 1 g | Boil | 5 min |