

# Experimental Grodziskie (Potrójne Imperial Hoppy Grodziskie)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **4.5**
- 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 **22.1 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **2 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (50.7%)	80 %	4
Grain	Grodziski pszeniczny wędzony dębem	3 kg (43.5%)	80 %	3
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	30 min	11 %
Boil	Simcoe	20 g	5 min	11.7 %
Whirlpool	Simcoe	20 g	0 min	11.7 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Dry Hop	Simcoe	60 g	5 day(s)	11.7 %
Dry Hop	Chinook	50 g	5 day(s)	13 %
Dry Hop	Amarillo	80 g	5 day(s)	9.5 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

US-05	Ale	Dry	22 g	fermentis
-------	-----	-----	------	-----------

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfolc	1 g	Boil	5 min
Water Agent	NaCl	7 g	Boil	60 min