

# GRODZISKIE HOPPY 7,5 BLG # 87

- Gravity **7.6 BLG**
- ABV ---
- IBU **33**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.2 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	20 g	60 min	9 %
Boil	EXP 2/20	10 g	60 min	8.1 %
Aroma (end of boil)	Amora Preta	10 g	1 min	9 %
Aroma (end of boil)	EXP 2/20	10 g	1 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	40 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	5 min