

# GRODZISKIE IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (75%)	78 %	6
Grain	Weyermann - Smoked Malt	1 kg (25%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mosaic	20 g	30 min	10 %
Mash	Mosaic	20 g	15 min	10 %
Mash	Mosaic	10 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	20 g	---