

Hoppy Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **3.1**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **39 C**, Time **50 min**
- Temp **51 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **42.2C**
- Add grains
- Keep mash **50 min** at **39C**
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny wędzony dębem	2.5 kg (75.8%)	83 %	6
Grain	Pszeniczny - Soufflete	0.8 kg (24.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	20 g	20 min	3.8 %
Boil	Hallertauer Tradition	20 g	5 min	3.8 %
Boil	lunga	10 g	60 min	10.5 %
Boil	Izabella	20 g	5 min	5 %
Dry Hop	Izabella	25 g	3 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

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