

# Hoppy Grodziskie

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **21**
- SRM **2.6**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **67C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                                | Amount       | Yield | EBC |
|-------|-------------------------------------|--------------|-------|-----|
| Grain | Grodziskie pszeniczny wędzony dębem | 1.5 kg (75%) | 80 %  | 3   |
| Grain | Pilznieński                         | 0.5 kg (25%) | 81 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Azacca | 5 g    | 30 min   | 12 %       |
| Boil                | Citra  | 5 g    | 30 min   | 13 %       |
| Aroma (end of boil) | Azacca | 15 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Citra  | 15 g   | 0 min    | 13 %       |
| Dry Hop             | Azacca | 10 g   | 2 day(s) | 12 %       |
| Dry Hop             | Citra  | 10 g   | 2 day(s) | 13 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale  | Dry  | 6 g    | ---        |