

# Imperialny Grodzisz

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **47**
- SRM **4.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	3 kg (68.2%)	70 %	4
Grain	Viking Pale Ale malt	1 kg (22.7%)	80 %	5
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	40 min	10 %
Boil	Mosaic	23 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	125 ml	Fermentis