

# GRODZISKIE HOPPY 7,5 BLG # 87

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

## 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 |