

# Imperial grodzisz

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **4**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Weyermann - Grodziski | 6.5 kg (100%) | 80 %  | 4   |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Marynka           | 50 g   | 60 min | 10 %       |
| Boil      | Lublin (Lubelski) | 10 g   | 15 min | 4 %        |
| Whirlpool | Lublin (Lubelski) | 25 g   | 30 min | 4 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |