# Pora Roku Grodziskie - 4.1%

## Piwo Grodziskie
Author: Josh Weikert / Craft Beer & Brewing

Type: All Grain

| | |
|---|---|
| IBU | : 24 (Tinseth) |
| BU/GU | : 0.6 |
| Colour | : 9 EBC |
| Carbonation | : 2.6 CO2-vol |

| | |
|---|---|
| Pre-Boil Gravity | : 1.031 |
| Original Gravity | : 1.041 |
| Final Gravity | : 1.010 |

## Fermentables (1.1 kg)
1.005 kg - Oak Smoked Wheat Malt 7 EBC (91.6%)
^ The Malt Miller (UK) MAL-00-013
92 g - Rice Hulls 1 EBC (8.4%)
^ Brouwmaatje (NL) BM-BL. 055.080.6 (approx....

## Hops (23.8 g)
20 min - 23.8 g - Hallertauer Mittelfrueh - 3...

## Miscellaneous
Mash - 0.96 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.57 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.95 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.17 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.29 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

## Yeast
0.5 pkg - Wyeast Labs German Ale 1007
^ Brouwmaatje (NL) BM-BL.050.148.6

## 01 Brouwpunt 5L (60min) (rev 4)

| | |
|---|---|
| Batch Size | : 5.6 L |
| Boil Size | : 7.76 L |
| Post-Boil Vol | : 5.96 L |

| | |
|---|---|
| Mash Water | : 3.01 L |
| Sparge Water | : 5.83 L |
| Boil Time | : 60 min |
| Total Water | : 8.84 L |

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%



9 EBC

## Mash Profile
01 One Step Mash (75 min)
73.3 °C - Strike Temp
67 °C - 75 min - Temperature

## Fermentation Profile
01 Ale + DR + Conditioning
19 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

## Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 100 Mg 15 Na 75 Cl 131 SO 200 HCO 94

SO/Cl ratio: 1.5
Mash pH: 5.37
Sparge pH: 6

## Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

## Recipe Notes

Target: ABV = 3.9 %, IBU = 27, EBC = , OG = 1.040, FG = 1.010.

https://beerandbrewing.com/recipe-pora-roku-grodziskie/