

Piwo Grodziskie - 3.9%

Piwo Grodziskie

Author: Theo van Eijden

Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.54
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.040
 Final Gravity : 1.010

Fermentables (1.03 kg)

730 g - Rookmout Eiken-tarwe 7 EBC (71.2%)
 146 g - Rijstzulzen 0 EBC (14.2%)
 146 g - Tarwemout, donker (15 EBC) 15 EBC (14.2%)
 3 g - Bottelsuiker 0 EBC (0.3%)

Hops (15.5 g)

60 min - 4.9 g - Lublin (Whole) - 5% (12 IBU)
 10 min - 10.6 g - Lublin (Whole) - 5% (9 IBU)

Miscellaneous

Mash - 0.94 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.54 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.94 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.15 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.26 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 ml - Fermentis Safale K-97 null

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

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

Mash Water : 2.63 L
 Sparge Water : 6.09 L
 Boil Time : 60 min
 Total Water : 8.72 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Maischen
 54 °C - Strike Temp
 50 °C - 30 min - Stap 1
 67 °C - 60 min - Stap 2
 78 °C - 10 min - Stap 3

Fermentation Profile

01 Ale + DR + Conditioning
 18 °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 132 SO 200

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: