

## #75 Kolsch

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **3.2**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **8.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.23 kg (87.8%)	81 %	4
Grain	Weyermann - Carapils	0.21 kg (8.3%)	78 %	4
Sugar	White Sugar	0.1 kg (3.9%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10.29 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1450 Dennys Favorites	Ale	Slant	42.86 ml	Wyeast

### Notes

- Chlorek wapnia w ilości 2g/10l  
13,5 blg po gotowaniu - do rozcieńczenia  
Fuck up z wanną  
12.3 Bx albo 13.3 ale chyba to pierwsze  
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