

# Jasne pełne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **2.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (92.6%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.2 kg (7.4%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12 g	15 min	13.2 %
Boil	Amarillo	5 g	15 min	7.9 %
Boil	Amarillo	7 g	10 min	7.9 %
Aroma (end of boil)	Amarillo	6 g	20 min	7.9 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale 23	Ale	Dry	8 g	Fermentis

## Notes

- Piwo wyszo lekkie, extremalnie pijalne, smak chmielu jest obledny, aromat tak samo (lemon grass, iglaki, lekka mieta/mentol) super.

Drozdze zaskoczyly pozytywnie, piwo wyszlo mocno klarowne, jeden minus ze osad jest dosc luzny na dnia.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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