

# Kolsch 11' Twój Browar

- Gravity **11 BLG**
- ABV ---
- IBU **20**
- SRM **3.6**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3 kg (69.8%)   | 80 %  | 4   |
| Grain | Pszeniczny                 | 1.1 kg (25.6%) | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (4.7%)  | 75 %  | 20  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Magnum      | 10 g   | 60 min | 13.5 %     |
| Boil    | Hersbrucker | 25 g   | 15 min | 3 %        |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 80 ml  | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |            |     |      |       |
|--------|------------|-----|------|-------|
| Fining | Whirllok T | 2 g | Boil | 5 min |
|--------|------------|-----|------|-------|

## Notes

- Do zacierania dodam łuska orkiszowa 250g  
*May 1, 2017, 1:51 PM*