

Kolsch

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **13.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.1 kg (89.4%)	82 %	4
Grain	Viking Wheat Malt	0.2 kg (8.5%)	83 %	5
Grain	Viking Karmel 100	0.05 kg (2.1%)	75 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	40 min	8.8 %
Boil	Lublin (Lubelski)	10 g	15 min	3.8 %

Notes

- fermentacja 15-18 C
Oct 9, 2018, 11:12 AM