

Kolsch II #64

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.8**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 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 **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	1.8 kg (69.2%)	80 %	3
Grain	Strzegom Wiedeński	0.7 kg (26.9%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.1 kg (3.8%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau SZYSZKA	20 g	60 min	4.5 %
Boil	Hallertau SZYSZKA	15 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale K-97	Lager	Dry	12 g	---

Notes

- Burzliwa 16-21st. 12 dni
Cicha 18-16st. 7 dni
rozlew przy 8 st. i leżakowanie 3m-ce w 8-2st.
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