

# Kolsch po Kalisku

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **4.1**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.9 kg (87.5%)	80 %	3.8
Grain	Strzegom pszeniczny	0.5 kg (8.9%)	81 %	5
Grain	Karmelowy Czerwony	0.2 kg (3.6%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.2 %
Boil	Lublin (Lubelski)	40 g	12 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	12 g	Safbrew