

Kolsch złote v2

- Gravity **11.7 BLG**
- ABV ---
- IBU **43**
- SRM **4.1**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann diastatyczny jęczmienny	1 kg (20%)	80 %	3
Grain	Weyermann Premium Pilsner ®	1 kg (20%)	80 %	2
Grain	Weyermann - Pilsner Malt	1 kg (20%)	81 %	5
Grain	Weyermann pszeniczny diastatyczny	1 kg (20%)	80 %	6
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	15 min	7 %
First Wort	lunga	25 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	300 ml	Fermentum Mobile