

Kolsz

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **3.6**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **77C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	50 g	60 min	4.3 %
Boil	Hallertau Mittelfruh	50 g	40 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Charlie's Fist Bump Yeast	Ale	Liquid	40 ml	wlp

Extras

Type	Name	Amount	Use for	Time
Water Agent	sól epsom	7 g	Mash	60 min

Notes

- wysłodziłem 32l 15brix... dolałem ~6l wody do 12,6 brix
w fermentorze ostatecznie 27,5l, 13brix.
fermentacja w piwnicy gdzie jest ~13 st. C
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