

# Polski ala Kolsz

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **2.9**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (80%)	80.5 %	2
Grain	Briess - Vienna Malt	1 kg (20%)	77.5 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	125 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
dieter	Ale	Slant	200 ml	omegA