

Udawany Kölsch (BIAB)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **32.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3.1 kg (67.4%) | 80 % | 4 |
| Grain | Weyermann - Vienna Malt | 1.5 kg (32.6%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Tradition | 30 g | 60 min | 7 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 30 g | 0 min | 5.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |

Notes

- dam gęstwę amerykańskiego snu bo będę miał na świeżo
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