

# kylsz

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.6**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **51 C**, Time **5 min**
- Temp **64 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **5 min** at **51C**
- Keep mash **45 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 2.3 kg (95.8%) | 81 %  | 4   |
| Grain | Pszeniczny | 0.1 kg (4.2%)  | 85 %  | 4   |

## Hops

| Use for | Name                               | Amount | Time   | Alpha acid |
|---------|------------------------------------|--------|--------|------------|
| Boil    | szlachetny gebelsowski             | 20 g   | 10 min | 5 %        |
| Boil    | jeszcze bardziej szlachetny Polski | 7 g    | 60 min | 7 %        |