

## KoLSCH + eksperyment kveikowy

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **3.2**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount          | Yield | EBC |
|-------|------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.85 kg (93.9%) | 81 %  | 4   |
| Grain | Pszeniczny | 0.25 kg (6.1%)  | 85 %  | 4   |

### Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 50 g   | 60 min | 5 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale  | Dry  | 11 g   | Fermentis  |

### Notes

- podział warki na 2 - część fermentowana kveikami po rehydratacji  
*Oct 10, 2021, 10:13 AM*