

KOLSCH

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.6**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Słód pilzneński Viking Malt (Strzegom) | 4.3 kg (93.5%) | 80 % | 4 |
| Grain | Słód Carapils® Weyermann® | 0.2 kg (4.3%) | 75 % | 4 |
| Grain | Słód zakwaszający Weyermann® | 0.1 kg (2.2%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| First Wort | Spalt Spalter | 50 g | 60 min | 2.8 % |
| Boil | Spalt Spalter | 25 g | 15 min | 2.8 % |
| Aroma (end of boil) | Spalt Spalter | 25 g | 15 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------------|
| Fermentis Safale K-97 | Ale | Dry | 11.5 g | Fermentis Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------|--------|------|-------|
| Fining | Whirlfloc T | 1.25 g | Boil | 5 min |
|--------|-------------|--------|------|-------|

Notes

- schłodzenie brzezki do temp. 14-15°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 15-16°C, dojrzewanie w temp. 17-19°C;
cold crash przed rozlewem - 2 dni w temp. 0-4°C;
rozlew - poziom nasycenia 2,4-2.5 vol.;
refermentacja - 7-10 dni w temp. pokojowej
lagerowanie po refermentacji - 1-2 tygodnie w temp. 0-4°C;

profil wody (ppm): Ca 50-100; Mg 10; SO4 50-100; Cl 50-100; Alk. całk. 0-50; RA -75-0
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