German Kolsg Lager (Crisp)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **2.7**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	CLEAR CHOICE® EXTRA PALE	4 kg *(97.1%)*	80.6 %	3
Grain	VIENNA	0.12 kg *(2.9%)*	79.8 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HALLERTAU BLANC	15.5 g	60 min	9.3 %
Boil	HUELL MELON	14 g	30 min	6.5 %
Whirlpool	HUELL MELON	9 g	15 min	6.5 %
Whirlpool	MANDARINA BAVARIA	8 g	15 min	7.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Epsom	3 g	Mash	60 min
Water Agent	Sól kuchenna	2.5 g	Mash	60 min
Fining	Whirflock	2.5 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Other	Pożywka dla drożdzy	1 g	Boil	10 min

Notes

- Ca-70/Mg-5/Na-14.8/Cl-60.1/SO4-61.6/HCO3-nie wiem/

Fermentacja:
17°C - 4-7 dni
17 20°C – 1 dzień

Lagerowanie:
7-10 dni - 2°C
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