

Kolsch 11,5 BLG piwopiweczko.pl

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **23**
- SRM **4.1**
- 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 **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (73.7%)	81 %	4
Grain	Pszeniczny	0.75 kg (19.7%)	85 %	4
Grain	Weyermann - Carapils	0.15 kg (3.9%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (2.6%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	5 g	60 min	11 %
Boil	Iunga	5 g	30 min	11 %
Aroma (end of boil)	Saphir	15 g	30 min	4.8 %
Aroma (end of boil)	Saphir	15 g	15 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Old German Altbier 9	Ale	Dry	7.5 g	Gozdawa
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Notes

- Zacieranie
Zasyp 66*
62* 40min
72* 20min
76* mashout
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