Kolsch - piwoszarnia

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **6.3**
- 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 **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **55.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(53.6%)*	80 %	4
Grain	Strzegom Monachijski typ II	2 kg *(35.7%)*	79 %	22
Grain	Weyermann - Carapils	0.6 kg *(10.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8 %
Boil	Fuggles	50 g	30 min	3.99 %
Boil	Marynka	6 g	15 min	8 %

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