

# Wiśniowy Kolsch 11' Twój Browar v2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3.6**
- 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 **4.4 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **55.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3 kg (69.8%)   | 80 %  | 4   |
| Grain | Pszeniczny                 | 1.1 kg (25.6%) | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (4.7%)  | 75 %  | 20  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Magnum      | 10 g   | 60 min | 13.5 %     |
| Boil    | Hersbrucker | 25 g   | 15 min | 3 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Wiśnie mrożone | 800 g  | Secondary | 7 day(s) |

|        |             |     |      |       |
|--------|-------------|-----|------|-------|
| Fining | Whirlfloc T | 2 g | Boil | 5 min |
|--------|-------------|-----|------|-------|