

# Apa z Wiednia

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (88.5%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.3 kg (11.5%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tattnager	22 g	60 min	4.8 %
Boil	Hallertau Spalt Select	15 g	10 min	3.4 %
Aroma (end of boil)	Tattnager	10 g	0 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand kölsch style	Ale	Dry	10 g	Fermentis