

Kolsh na marynce

- Gravity **11.9 BLG**
- ABV ---
- IBU **47**
- SRM **3.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **26.9 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (66.7%) | 82 % | 4 |
| Grain | Strzegom Pszeniczny | 2 kg (33.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 9 % |
| Boil | Marynka | 30 g | 30 min | 9 % |
| Boil | Marynka | 30 g | 15 min | 9 % |
| Aroma (end of boil) | Marynka | 30 g | 0 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 6 g | Boil | 20 min |
|--------|----------------|-----|------|--------|