

Moje1Piwko

- Gravity **13.1 BLG**
- ABV ---
- IBU **20**
- SRM **1.2**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75.5 C**, Time **5 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75.5C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pszeniczny | 0.8 kg (18.2%) | 85 % | 4 |
| Grain | pilsne | 3.6 kg (81.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|-----------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4.5 % |
| Dry Hop | Hallertau Spalt Select | 30 g | 14 day(s) | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|---------|------------|
| WLP039 - Nottingham Ale Yeast | Ale | Liquid | 1000 ml | White Labs |