

Warka #1 "Kolońskie"

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

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **45 C**, Time **1 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **1 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.4 kg (88%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.6 kg (12%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 7.1 % |
| Aroma (end of boil) | Hallertau Spalt Select | 15 g | 15 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Fermentacja burzliwa 14-17 C -do zakończenia fermentacji
- Fermentacja cicha, 3-5 C - 21 dni

Uwagi po

Dodać chmielenie na aromat 15g Spalt Select na 5 min

Zmienić drożdże na płynne lub spróbować na innych suchych np. US-05.

PILNOWAĆ TEMPERATURY FERMENTACJI !!!

Gotujemy 10 min potem wrzucamy pierwszy chmiel.

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