

#12 Prosty Jurli vol.2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **57.1C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (92.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.25 kg (6.6%) | 85 % | 4 |
| Grain | Sauermalz | 0.05 kg (1.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 3.8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 5 min | 3.2 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 15 min | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|-------------|
| Wyeast - Kolsch | Ale | Slant | 150 ml | Wyeast Labs |