

# Bankster

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **42 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **45.1C**
- Add grains
- Keep mash **15 min** at **42C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (78.7%)	81 %	4
Grain	Pszeniczny	0.5 kg (11.2%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (5.6%)	78 %	4
Adjunct	Płatki pszeniczne	0.2 kg (4.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	55 min	4 %
Aroma (end of boil)	Sybilla	10 g	2 min	3.5 %
Dry Hop	Sybilla	25 g	3 day(s)	3.5 %
Dry Hop	Lublin (Lubelski)	25 g	3 day(s)	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min
Other	Witamina C	2 g	Bottling	---