

# Kolsch 11 BLG - 03-07-2018

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.18 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.75 kg (69.4%)	81 %	4
Grain	Pszeniczny	0.75 kg (13.9%)	85 %	4
Grain	Weyermann - Bohemian Pilsner Malt	0.7 kg (13%)	81 %	4
Grain	Słód pszeniczny jasny Viking Malt	0.2 kg (3.7%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	60 min	13.5 %
Boil	Hersbrucker	30 g	45 min	3 %

## Yeasts

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

Użyto mieszadła magnetycznego 24 h. 100 gr - Bursztynowy suchy ekstrakt słodowy 0,1kg - Barwa 250 - 350 j.EBC - na 900 ml wody .

## Notes

- Burzliwa - 17-18-19-20 C 10 dni  
Cicha - 21 C - 10 dni  
*Jul 2, 2018, 9:15 PM*