

KOLSCH

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński zero Viking Malt (Strzegom)	3 kg (65.4%)	--- %	4
Grain	Słód wiedeński Viking Malt (Strzegom)	1.5 kg (32.7%)	--- %	8
Grain	Słód zakwaszający Weyermann®	0.09 kg (2%)	--- %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition (PL)	30 g	60 min	6 %
Whirlpool	Saphir	30 g	20 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare nadreńskie	Ale	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	1.25 g	Boil	5 min
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Notes

- chmielenie na whirlpool/hopstand 20 minut od 80°C;
schłodzenie brzezki do temp. 14-15°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 15-16°C, dojrzewanie w temp. 17-18°C;
rozlew - poziom nasycenia 1,8-1,9 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 50-100; Mg 10; SO4 50-100; Cl 50-100; Alk. całk. 0-50; RA -75-0
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