

## Kölsch II

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **4.2**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.5 kg (82.7%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1 kg (15%)	85 %	5
Grain	Weyermann - Acidulated Malt	0.15 kg (2.3%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HallertauER MITTEL FRUH	50 g	60 min	4.4 %
Boil	HallertauER MITTEL FRUH	25 g	30 min	4.4 %
Boil	HallertauER MITTEL FRUH	25 g	10 min	4.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Kolsch	Ale	Liquid	350 ml	Wyeast Labs

### Notes

- użyto 20L wody do wystadzanie.  
za mało o ok 5L minimum.  
wylana została cała woda z zacieru, do 3-4 blg  
*Apr 15, 2019, 2:42 PM*