

Kolsch 2.0, pierwsze podejście było dobre więc nic nie zmieniam tylko magnum na goryczkę

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (83.3%) | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (8.3%) | 85 % | 5 |
| Grain | Weyermann - Vienna Malt | 0.5 kg (8.3%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum | 18 g | 60 min | 13.5 % |
| Boil | Hallertau | 20 g | 15 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|---------------|
| G03 Dieter | Ale | Slant | 200 ml | ImperialYeast |