

kylsz

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.6**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **51 C**, Time **5 min**
- Temp **64 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **5 min** at **51C**
- Keep mash **45 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (95.8%)	81 %	4
Grain	Pszeniczny	0.1 kg (4.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	szlachetny gebelsowski	20 g	10 min	5 %
Boil	jeszcze bardziej szlachetny Polski	7 g	60 min	7 %