

Lajcik na lato

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **4.8**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17.9 liter(s)**

Steps

- Temp **65 C**, Time **55 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (82.4%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (11.8%)	79 %	10
Grain	Crystal	0.25 kg (5.9%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	3 %
Boil	Saaz (Czech Republic)	30 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - nothingam	Ale	Dry	11 g	Lallemand