

# Nowy kelsz, nowy ja

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **3.2**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (90.1%)	81 %	4
Grain	Pszeniczny	0.55 kg (9.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10.3 %
Boil	Tettnang	100 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2565 Kölsch	Ale	Liquid	100 ml	Wyeast Labs