

# Zatecky Kolsch 11,5 BLG piwopiweczko.pl 25 litrów

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **33**
- SRM **5.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (70.7%)	81 %	4
Grain	Pszeniczny	1 kg (20.2%)	85 %	4
Grain	Strzegom Monachijski typ I	0.25 kg (5.1%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %
Boil	Saphir	10 g	60 min	4.8 %
Boil	lunga	8 g	30 min	11 %
Boil	Saaz (Czech Republic)	25 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Old German Altbier 9	Ale	Dry	10 g	Gozdawa

## Notes

- 66' 30 min  
72' 30 min  
76 mashout  
Mar 19, 2018, 1:54 PM