

German Kolsg Lager (Crisp)

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **2.7**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | CLEAR CHOICE® EXTRA PALE | 4 kg (97.1%) | 80.6 % | 3 |
| Grain | VIENNA | 0.12 kg (2.9%) | 79.8 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | HALLERTAU BLANC | 15.5 g | 60 min | 9.3 % |
| Boil | HUELL MELON | 14 g | 30 min | 6.5 % |
| Whirlpool | HUELL MELON | 9 g | 15 min | 6.5 % |
| Whirlpool | MANDARINA BAVARIA | 8 g | 15 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| K-97 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | Epsom | 3 g | Mash | 60 min |
| Water Agent | Sól kuchenna | 2.5 g | Mash | 60 min |
| Fining | Whirflock | 2.5 g | Boil | 10 min |

| | | | | |
|-------|---------------------|-----|------|--------|
| Other | Pożywka dla drożdzy | 1 g | Boil | 10 min |
|-------|---------------------|-----|------|--------|

Notes

- Ca-70/Mg-5/Na-14.8/Cl-60.1/SO4-61.6/HCO3-nie wiem/

Fermentacja:

17°C - 4-7 dni

17□ 20°C - 1 dzień

Lagerowanie:

7-10 dni - 2°C

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