

# KOLSCH

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód pilzneński zero Viking Malt (Strzegom) | 3 kg (65.4%)   | --- % | 4   |
| Grain | Słód wiedeński Viking Malt (Strzegom)       | 1.5 kg (32.7%) | --- % | 8   |
| Grain | Słód zakwaszający Weyermann®                | 0.09 kg (2%)   | --- % | 5   |

## Hops

| Use for   | Name           | Amount | Time   | Alpha acid |
|-----------|----------------|--------|--------|------------|
| Boil      | Tradition (PL) | 30 g   | 60 min | 6 %        |
| Whirlpool | Saphir         | 30 g   | 20 min | 3.8 %      |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare nadreńskie | Ale  | Liquid | 40 ml  | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |             |        |      |       |
|--------|-------------|--------|------|-------|
| Fining | Whirlfloc T | 1.25 g | Boil | 5 min |
|--------|-------------|--------|------|-------|

## Notes

- chmielenie na whirlpool/hopstand 20 minut od 80°C;  
schłodzenie brzezki do temp. 14-15°C;  
fermentacja - temperatura piwa w głównej fazie fermentacji 15-16°C, dojrzewanie w temp. 17-18°C;  
rozlew - poziom nasycenia 1,8-1,9 vol.;  
refermentacja - 14 dni

profil wody (ppm): Ca 50-100; Mg 10; SO4 50-100; Cl 50-100; Alk. całk. 0-50; RA -75-0  
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