

Kölsch Kłosy Kansas

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **56.1C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.23 kg (82.9%) | 82 % | 4 |
| Grain | Pszeniczny | 0.57 kg (11.2%) | 85 % | 4 |
| Grain | Briess - 2 Row Carapils Malt | 0.18 kg (3.5%) | 75 % | 3 |
| Grain | Caramunich® typ I | 0.12 kg (2.4%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|---------|--------|------------|
| Boil | Tradition | 28.57 g | 60 min | 5.5 % |
| Boil | Tradition | 17.14 g | 30 min | 5.5 % |
| Boil | Tradition | 0 g | 15 min | 5.5 % |
| Boil | Hallertau Spalt Select | 28.57 g | 15 min | 3.4 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | wirflock | 5.89 g | Boil | 15 min |

Notes

- Piwo uwrzone według mojej receptury Kolsh <https://brewness.com/pl/recipe/kolsch-74/view> przerobionej pod 20 l i 13 blg z kłosami Kansas
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