

# Kölsch Nothingam

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.6**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.8 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 **11 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 **6 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount          | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt          | 2.33 kg (82.9%) | 82 %  | 4   |
| Grain | Pszeniczny                   | 0.31 kg (11.2%) | 85 %  | 4   |
| Grain | Briess - 2 Row Carapils Malt | 0.1 kg (3.6%)   | 75 %  | 3   |
| Grain | Caramunich® typ I            | 0.07 kg (2.4%)  | 73 %  | 80  |

## Hops

| Use for | Name                   | Amount  | Time   | Alpha acid |
|---------|------------------------|---------|--------|------------|
| Boil    | Tradition              | 15.71 g | 60 min | 5.5 %      |
| Boil    | Tradition              | 9.43 g  | 30 min | 5.5 %      |
| Boil    | Tradition              | 0 g     | 15 min | 5.5 %      |
| Boil    | Hallertau Spalt Select | 15.71 g | 15 min | 3.4 %      |

## Yeasts

| Name              | Type  | Form  | Amount    | Laboratory       |
|-------------------|-------|-------|-----------|------------------|
| FM50 Kłosy Kansas | Wheat | Slant | 471.43 ml | Fermentum Mobile |

|                        |       |        |       |                  |
|------------------------|-------|--------|-------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 22 ml | Fermentum Mobile |
|------------------------|-------|--------|-------|------------------|

### Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | wirflock | 3.24 g | Boil    | 15 min |

### Notes

- Piwo uwarzone wedle receptury Kolsh <https://brewness.com/pl/recipe/kolsch-74/view> przerobine na 11 litrów nastawne dodane drożdże nothingam  
*Nov 4, 2020, 12:29 AM*