

Kolsh

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **11.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.17 kg (90.8%) | 81 % | 26 |
| Liquid Extract | WES ekstrakt słodowy pszeniczny | 0.32 kg (9.2%) | 80 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Tradition | 30 g | 60 min | 5 % |
| Aroma (end of boil) | Spalt | 30 g | 15 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|------------------|
| FM42 Stare Nadreńskie | Ale | Liquid | 2000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|-------|
| Fining | whirlfloc T | 1.2 g | Boil | 7 min |

Notes

- dodano 1/3 tabletki whirlfloc T na 7 min przed końcem gotowania.

Ilość brzezki w fermentorze po zlanii: 17l 14,5 BLG.

Dodano 3,5l wody według kalkulatora- gęstość oczekiwana 12BLG. Gęstość zmierzona refraktometrem 10 BLG.

Fermentacja pod ciśnieniem 0.9 bar, 16 stopni C.

Oct 18, 2021, 8:55 AM