

Nowy kelsz, nowy ja

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **3.2**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 5 kg (90.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.55 kg (9.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 10.3 % |
| Boil | Tettnang | 100 g | 5 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|-------------|
| Wyeast - 2565 Kölsch | Ale | Liquid | 100 ml | Wyeast Labs |