

Polish Ale - NT

- Gravity **12.6 BLG**
- ABV ---
- IBU **21**
- SRM **4.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **2 %**
- Size with trub loss **2040 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **2352 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1374 liter(s)**
- Total mash volume **1832 liter(s)**

Steps

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

Mash step by step

- Heat up **1374 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1436 liter(s)** of **76C** water or to achieve **2352 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 350 kg (76.4%) | 80 % | 4 |
| Grain | Słód pszeniczny | 100 kg (21.8%) | 82 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 8 kg (1.7%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|-----------|------------|
| Boil | Marynka | 500 g | 60 min | 10 % |
| Boil | Marynka | 1000 g | 30 min | 10 % |
| Boil | Zula | 2000 g | 10 min | 8.3 % |
| Whirlpool | Zula | 3000 g | 0 min | 8.3 % |
| Dry Hop | Zula | 8000 g | 10 day(s) | 8.3 % |
| Dry Hop | Zula | 7000 g | 5 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 1000 g | Fermentis |

Extras

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

| | | | | |
|--------|-----------|-------|------|-------|
| Fining | Whirlfloc | 125 g | Boil | 5 min |
|--------|-----------|-------|------|-------|