

Pszeżytek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.8**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.15 kg (3.4%)	80 %	6
Grain	Strzegom Żytni	0.1 kg (2.3%)	75 %	35
Grain	Strzegom Pszeniczny	1 kg (23%)	81 %	5
Grain	Strzegom Pilzneński	3 kg (69%)	80 %	4
Grain	Płatki jęczmienne	0.1 kg (2.3%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4.8 %
Boil	Sybilla	20 g	60 min	4.6 %
Boil	Lublin (Lubelski)	5 g	30 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Old German Altbier 9	Ale	Dry	11 g	---
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