

Renskie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.9**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.7 kg (92.5%) | 80 % | 4 |
| Grain | Pszeniczny | 0.3 kg (7.5%) | 80 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Mittelfrüh | 40 g | 60 min | 3.1 % |
| Boil | Hallertau Spalt Select | 20 g | 30 min | 3.4 % |
| Boil | Hallertau Mittelfruh | 10 g | 10 min | 3.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Lallemand - LalBrew Köln Koelsch Style Ale Yeast | Ale | Dry | 22 g | --- |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=XXM5X54>
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