

# 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>  
Aug 24, 2023, 12:04 AM