

#4 Kölsch JJ

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **3.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **9.375 liter(s) / kg**
- Mash size **42.2 liter(s)**
- Total mash volume **46.7 liter(s)**

Steps

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

Mash step by step

- Heat up **42.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (88.9%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (11.1%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 40 min | 2.8 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | --- |

Notes

- temp fermentacji 17-18 stopni
po 8 dniach przelane na cichą
refermentacja 2g cukru na butelkę, za mało trzeba zwiększyć
drożdże dały radę
Bardzo dobre piwo do powtarzania
Feb 27, 2019, 11:24 PM