

5B. Kölsch

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.7**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **3 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **56.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.9 kg (90%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.323 kg (10%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 6.2 % |
| Aroma (end of boil) | Hallertau Spalt Select | 25 g | 15 min | 3.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Lutra OYL-071 | Ale | Dry | 7.89 g | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | CaSO4 | 2 g | Mash | 60 min |
| Water Agent | CaCl2 | 2 g | Mash | 60 min |

Notes

- 20 C 5 - 7 dni
18 C 1 dzień
2 C 14 dni
Sep 3, 2021, 11:20 AM