

Dziwny Köleszka

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **4.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.125 kg (2.5%)	80 %	6
Grain	Strzegom Pszeniczny	1.6 kg (32.2%)	81 %	5
Grain	Strzegom Żytmi	0.1 kg (2%)	75 %	35
Grain	Strzegom Red Activ 30-40	0.3 kg (6%)	80 %	35
Grain	Strzegom Cooke 40-60	0.05 kg (1%)	72 %	50
Grain	Strzegom Pilzneński	2.8 kg (56.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	60 min	7.3 %
Aroma (end of boil)	Zula	10 g	10 min	7.3 %
Aroma (end of boil)	Premiant	20 g	10 min	2.53 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	0.5 g	Boil	5 min