

Kolońskie szwablandzkie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.7**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **75 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.3 kg (94.8%)	80 %	4
Grain	Strzegom Wiedeński	0.25 kg (4.5%)	79 %	10
Grain	zakwaszający	0.04 kg (0.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Smaragd	50 g	60 min	3.9 %
Boil	Smaragd	30 g	15 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	---
Fining	mech irlandzki	3 g	Boil	15 min

Notes

- Fermentacja docelowo 15°C 3-4 tyg, później lagerowanie w około 0°C tydzień
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