

Kolsch 10 vol.2

- Gravity **10 BLG**
- ABV **4 %**
- IBU **22**
- SRM **3**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **54 C**, Time **8 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **8 min** at **54C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (88.2%)	81 %	4
Adjunct	Pszenica niesłodowana	0.6 kg (11.8%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Izabella	10 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	100 ml	Fermentum Mobile

Notes

- Gęstwa z Altbier
3 pokłoenie
Mar 18, 2017, 8:11 PM