

## Kolsch 10 vol.2

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- 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*