

# kolsch imigrant

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **4**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński         | 8 kg (87%)   | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 1.2 kg (13%) | 79 %  | 10  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 30 g   | 60 min | 8.2 %      |
| Boil                | comet   | 50 g   | 15 min | 8.8 %      |
| Aroma (end of boil) | Comet   | 50 g   | 1 min  | 8.8 %      |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 2000 ml | Fermentum Mobile |

## Notes

- problemy z wysładzaniem, zostawiłem na całą noc, gotowanie następnego dnia, przez co lekko skwaśniało. może być rześkie i orzeźwiające przez to. ciekawe  
Nov 3, 2018, 11:36 AM