

## Jasne pełne 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **5.4**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (64.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (25.8%)	79 %	16
Grain	Płatki pszeniczne	0.3 kg (9.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8 %
Boil	Tradition	15 g	10 min	5.5 %
Aroma (end of boil)	Tradition	15 g	1 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	7 g	Boil	7 min
Flavor	Skórka pomarańczy	10 g	Boil	10 min