

Kolsch 11,5 BLG piwopiweczko.pl 25 litrów

- Gravity **10 BLG**
- ABV **4 %**
- IBU **22**
- SRM **4.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (71.4%)	81 %	4
Grain	Pszeniczny	1 kg (20.4%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (5.1%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (3.1%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	60 min	11 %
Boil	lunga	6 g	30 min	11 %
Aroma (end of boil)	Saphir	19 g	30 min	4.8 %
Aroma (end of boil)	Saphir	19 g	15 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Old German Altbier 9	Ale	Dry	10 g	Gozdawa

Notes

- Zacieranie
44* 20 min tylko pszenica
Zasyp 66*
62* 40min
72* 20min
76* mashout
Jan 17, 2018, 8:07 PM