

# Kolsch po Kalisku

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **4.1**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.9 kg (87.5%) | 80 %  | 3.8 |
| Grain | Strzegom pszeniczny | 0.5 kg (8.9%)  | 81 %  | 5   |
| Grain | Karmelowy Czerwony  | 0.2 kg (3.6%)  | 75 %  | 50  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 9.2 %      |
| Boil    | Lublin (Lubelski) | 40 g   | 12 min | 5.2 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 12 g   | Safbrew    |