

Lichtus z Kolonii

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **4.1**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzeński STRZEGOM	2.5 kg (80.6%)	85 %	4
Grain	Monachijski	0.3 kg (9.7%)	80 %	16
Grain	Pszeniczny	0.3 kg (9.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %
Boil	Perle	20 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	50 ml	Fermentum Mobile

Notes

- Fermentacja 19 stopni 6 dni

refermentacja 6 dni

leżakowanie 2 miesiące - 0-8 stopni

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