

Spojrzanie bazyliuszka

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **31**
- SRM **6.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (60%)	79 %	16
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5
Grain	Viking Wheat Malt	1 kg (20%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	7.1 %
Aroma (end of boil)	Smaragd	25 g	15 min	3.9 %
Whirlpool	Smaragd	25 g	0 min	3.9 %
Dry Hop	Smaragd	50 g	3 day(s)	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	10 g	Fermentis