

kölsch v.3 hersbrucker

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **3.9**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **62 C**, Time **1 min**
- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **1 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (80.2%)	81 %	4
Grain	Pszeniczny	1.01 kg (19.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Hersbrucker	15 g	30 min	3 %
Boil	Hersbrucker	15 g	15 min	3 %

Yeasts

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