

kölsch vip

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **2.8**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (83.3%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Briess - Carapils Malt	0.3 kg (6.3%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Magnum	10 g	30 min	13.5 %
Boil	Hersbrucker	25 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	fermentis