

Kolsch #1

- Gravity **10.2 BLG**
- ABV ---
- IBU **25**
- SRM **2.7**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsen Malt	3 kg (70.6%)	80.5 %	2
Grain	Pszeniczny	1 kg (23.5%)	85 %	4
Grain	Carapils Malt	0.25 kg (5.9%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	14 g	55 min	13.5 %
Boil	Hallertau	20 g	8 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	1200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min