

Kölsch

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **3.2**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **26.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	20 g	20 min	5.5 %
Boil	Tettnang	20 g	20 min	4 %
Boil	Magnum	30 g	20 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle W-68	Ale	Dry	11.5 g	Fermentis