

Kolsch

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.6 kg (90.3%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.6 kg (9.7%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 12.2 % |
| Boil | Lubelski | 40 g | 5 min | 2.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|-------|--------|------------|
| Lallemand LalBrew Köln | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 1 g | Boil | 5 min |