

# Kolsch

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **21**
- SRM **3.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 3 kg (78.9%)   | 81 %  | 4   |
| Grain | Pszeniczny         | 0.6 kg (15.8%) | 85 %  | 4   |
| Grain | Cara-Pils/Dextrine | 0.2 kg (5.3%)  | 72 %  | 4   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Magnum      | 10 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Hersbrucker | 25 g   | 15 min | 3 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |