

# Kolsch

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.8 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 **12 liter(s)** of strike water to **57.1C**
- 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 **18.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (78.9%)	80 %	4
Grain	Pszeniczny	0.6 kg (15.8%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (5.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Hersbrucker	25 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis