

# Kolsch

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **42.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **28.3 liter(s)** of **76C** water or to achieve **42.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (85.7%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 1 kg (14.3%) | 81 %  | 6   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertauer Mittelfruh | 60 g   | 60 min | 4.5 %      |
| Boil    | Tettnang               | 20 g   | 10 min | 4 %        |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale  | Liquid | 60 ml  | Fermentum Mobile |