

Kölsch [Marynka, Styrian Golding] - BartJan [8]

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **52**
- SRM **4.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	35 g	60 min	3.5 %
Boil	Marynka	20 g	60 min	7.9 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	11.6 %
Boil	Marynka	30 g	20 min	7.9 %
Dry Hop	Styrian Golding	50 g	4 day(s)	3.6 %
Dry Hop	Saaz (Czech Republic)	15 g	4 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar