

# Kolsh

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **3.7**
- 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 **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	30 min	4.6 %
Aroma (end of boil)	Lublin (Lubelski) PH	50 g	5 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	4 g	Boil	10 min