

# SMB At Packaging xBmt | Kölsch

- Gravity **12.6 BLG**
- ABV **5.2 %**
- IBU **40.3**
- SRM **4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20.82 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20.82 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.23 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.63 liter(s)**
- Total mash volume **20.84 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.63 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **31.23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Odyssey Pilsner	5.1 kg	75 %	4
Grain	Carahell	0.11 kg	74 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	23 g	60 min	8 %
Boil	Perle	25 g	25 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Dieter	Ale	Liquid	ml	Imperial Yeast