

W54 Finest Kölsch

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.9 kg (91.3%)	82 %	4
Grain	Pszeniczny	0.37 kg (8.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka szyszki	30 g	60 min	3.5 %
Boil	Cascade PL	30 g	15 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	1 g	Mash	---
Water Agent	kwas fosforowy	3.13 g	Mash	---