Kölsch

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **41.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **78 C**, Time **5 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **41.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg *(28.6%)*	80 %	4
Grain	Strzegom Pilzneński	5 kg *(71.4%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	20 g	30 min	5.5 %
Boil	Tettnang	20 g	10 min	4 %
Boil	Magnum	30 g	50 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	20 g	Gozdawa

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.