

# Kolsch

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **71**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 3.3 kg (93%) | 81 %  | 4   |
| Grain | Pszeniczny | 0.25 kg (7%) | 85 %  | 4   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Magnum          | 10 g   | 60 min | 13.5 %     |
| Boil    | Hallertau       | 10 g   | 60 min | 4.5 %      |
| Boil    | Northern Brewer | 50 g   | 25 min | 9 %        |

## Yeasts

| Name                 | Type | Form | Amount  | Laboratory |
|----------------------|------|------|---------|------------|
| Danstar - Nottingham | Ale  | Dry  | 19.41 g | Danstar    |