

# Kolsch 2.0

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- Gravity **12.1 BLG**
- ABV ---
- IBU **23**
- SRM **4.1**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **47 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **50.9C**
- Add grains
- Keep mash **10 min** at **47C**
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Monachijski	0.2 kg (4%)	80 %	16
Grain	Pszeniczny	0.8 kg (16%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	45 g	60 min	4.5 %
Boil	Hallertau	10 g	15 min	4.5 %
Boil	Hallertau	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	Safale