Kolsch I

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.2**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **49.1C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(72.7%)*	81 %	4
Grain	Pszeniczny	0.5 kg *(18.2%)*	85 %	4
Grain	Monachijski	0.25 kg *(9.1%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	60 min	13.5 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

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