

# Kolsch #1

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **2.8**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **57 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **62.6C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount          | Yield  | EBC |
|-------|-------------|-----------------|--------|-----|
| Grain | Pilsen Malt | 3.75 kg (78.9%) | 80.5 % | 2   |
| Grain | Pszeniczny  | 1 kg (21.1%)    | 85 %   | 4   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Magnum    | 15 g   | 53 min | 13.5 %     |
| Boil    | Hallertau | 20 g   | 14 min | 4.5 %      |
| Boil    | Spalt     | 20 g   | 10 min | 5.5 %      |
| Boil    | Hallertau | 20 g   | 5 min  | 4.5 %      |

## Yeasts

| Name                  | Type | Form   | Amount  | Laboratory       |
|-----------------------|------|--------|---------|------------------|
| FM42 Stare Nadreńskie | Ale  | Liquid | 1200 ml | Fermentum Mobile |

## Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 4 g    | Mash    | 60 min |

## Notes

- F1 01/12 11,5'BLG  
*Dec 1, 2019, 7:09 PM*