

Kolsch #1

- Gravity **10.2 BLG**
- ABV ---
- IBU **25**
- SRM **2.7**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|--------|-----|
| Grain | Pilsen Malt | 3 kg (70.6%) | 80.5 % | 2 |
| Grain | Pszeniczny | 1 kg (23.5%) | 85 % | 4 |
| Grain | Carapils Malt | 0.25 kg (5.9%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum | 14 g | 55 min | 13.5 % |
| Boil | Hallertau | 20 g | 8 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 | 5 g | Mash | 60 min |