

Kölsch

- Gravity **13 BLG**
- ABV ---
- IBU **28**
- SRM **4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **45 C**, Time **1 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **1 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Sugar | cukier | 0.3 kg (6.4%) | 100 % | 3 |
| Grain | Weyermann pszeniczny jasny | 0.3 kg (6.4%) | 80 % | 6 |
| Grain | Pilzneński | 4.07 kg (87.2%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 11.2 % |
| Boil | Hallertau Spalt Select | 15 g | 30 min | 4 % |
| Boil | Tettnang | 20 g | 15 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |