

# Kolsch

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- Gravity **13.6 BLG**
- ABV ---
- IBU **30**
- SRM **3.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount      | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 3 kg (100%) | 81 %  | 4   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Magnat              | 14 g   | 60 min | 11.2 %     |
| Boil    | Hallertau Tradition | 6 g    | 10 min | 5 %        |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |