

Kolsch

- Gravity **14.5 BLG**
- ABV ---
- IBU **35**
- SRM **8.2**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **74C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.4 kg (60.7%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (17.9%) | 85 % | 4 |
| Grain | Monachijski typ II Strzegom | 1 kg (17.9%) | 80 % | 39 |
| Grain | zakwaszający | 0.2 kg (3.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnat | 20 g | 60 min | 14.2 % |
| Aroma (end of boil) | Simcoe | 30 g | 5 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| BE-256 | Ale | Slant | 300 ml | --- |