

Kölsch

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **3.9**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **43.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **43.3 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **34.8 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **43.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (82.4%)	82 %	4
Grain	Pszeniczny	1 kg (11.8%)	85 %	4
Grain	Briess - 2 Row Carapils Malt	0.25 kg (2.9%)	75 %	3
Grain	Strzegom Monachijski typ II	0.25 kg (2.9%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5 %
Boil	Tradition	30 g	30 min	5 %
Boil	Tradition	30 g	15 min	5 %
Boil	Hallertau Spalt Select	50 g	15 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	1457.15 ml	Fermentum Mobile
FM30 Bohemska rapsodia	Lager	Liquid	68 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	wirflock	10 g	Boil	15 min