

Kolsch 2

- Gravity **11.9 BLG**
- ABV ---
- IBU **26**
- SRM **4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **43 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **46.3C**
- Add grains
- Keep mash **10 min** at **43C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.7 kg (86%) | 80 % | 4 |
| Grain | Strzegom pszeniczny | 0.6 kg (14%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 60 min | 15.5 % |
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Lublin (Lubelski) | 10 g | 15 min | 4 % |
| Boil | Tnt | 5 g | 15 min | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |