

# Kölsch 2023

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4.1**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **45 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 **64 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **34.8 liter(s)** of strike water to **69.4C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **45 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	Carahell	0.25 kg (2.9%)	77 %	26
Grain	Strzegom Monachijski typ II	0.25 kg (2.9%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	10.5 %
Boil	Tettnang	50 g	15 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Kölsch	Ale	Dry	22 g	Lallemand

## Extras

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