

Kölsch

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **43 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **46.1C**
- Add grains
- Keep mash **15 min** at **43C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	28 g	60 min	4.4 %
Boil	Sybilla	20 g	60 min	7.5 %