

# Kölsch

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **4 %**
- Size with trub loss **72.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **78.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.3 liter(s)**
- Total mash volume **59.1 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **44.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **49.1 liter(s)** of **76C** water or to achieve **78.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	12.29 kg (83.2%)	80 %	4
Grain	Pszeniczny	2.49 kg (16.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	6.5 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	FERMENTIS
FM41 Gwoździe i Banany	Wheat	Slant	500 ml	Fermentum Mobile