

# kolsch

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- Gravity **11.4 BLG**
- ABV ---
- IBU **29**
- SRM **4.8**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (90%)	80 %	4
Grain	Strzegom pszeniczny	0.5 kg (10%)	81 %	12

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	60 min	7 %
Aroma (end of boil)	Perle	20 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	1000 ml	Fermentum Mobile