

Kolsch

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **88.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **47.3 liter(s)**
- Total mash volume **63 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **47.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **57 liter(s)** of **76C** water or to achieve **88.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	14.35 kg (91.1%)	80 %	3.8
Grain	Strzegom pszeniczny	1.4 kg (8.9%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	52.5 g	60 min	10 %
Boil	Lublin (Lubelski)	175 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	42 g	Safbrew