

# Kolsch

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **40 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **75C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.6 kg (88.9%)	81 %	4
Grain	Pszeniczny	0.7 kg (11.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	35 g	15 min	4 %

## Yeasts

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