

Kolsch

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (85.7%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (8.6%)	78 %	4
Grain	Weyermann - Pale Wheat Malt	0.2 kg (5.7%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	13 g	60 min	5.5 %
Boil	Spalt	15 g	15 min	5.5 %
Boil	Tradition	20 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	mech	5 g	Boil	5 min
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