

# W54 Finest Kölsch

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **19**
- SRM **2.9**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla szyszki	35 g	60 min	3.5 %
Boil	Cascade PL	20 g	15 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	0 g	Mash	---
Water Agent	kwas fosforowy	3.13 g	Mash	---