

Wolf-KOL

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **4.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **40 C**, Time **5 min**
- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **5 min** at **40C**
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (85.7%)	80 %	4
Grain	Weyermann - Carapils	0.8 kg (11.4%)	78 %	4
Grain	Abbey Malt Weyermann	0.2 kg (2.9%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Styrian Wolf	15 g	10 min	13.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---