

# Kolsch #1

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.6 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Huell Melon	90 g	0 min	7.5 %
Boil	Chinook	25 g	60 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis