

Kölsch

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **3.9**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **43.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **43.3 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **34.8 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **43.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 7 kg (82.4%) | 82 % | 4 |
| Grain | Pszeniczny | 1 kg (11.8%) | 85 % | 4 |
| Grain | Briess - 2 Row Carapils Malt | 0.25 kg (2.9%) | 75 % | 3 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (2.9%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Tradition | 30 g | 60 min | 5 % |
| Boil | Tradition | 30 g | 30 min | 5 % |
| Boil | Tradition | 30 g | 15 min | 5 % |
| Boil | Hallertau Spalt Select | 50 g | 15 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|------------|------------------|
| FM50 Kłosy Kansas | Wheat | Slant | 1457.15 ml | Fermentum Mobile |
| FM30 Bohemska rapsodia | Lager | Liquid | 68 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | wirflock | 10 g | Boil | 15 min |