

# kolsch

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **3.6**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **55 C**, Time **7 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **7 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (84.2%)	81 %	5
Grain	Weyermann - Carapils	0.5 kg (10.5%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.25 kg (5.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Tettnang	25 g	10 min	4 %
Boil	Tettnang	25 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	15 min

## Notes

- woda demi 50%  
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