

# Kolsch

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **80**
- SRM **4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **20.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (62.1%)  | 80 %  | 5   |
| Grain | Pilznieński          | 0.686 kg (17%)  | 81 %  | 4   |
| Grain | Pszeniczny           | 0.84 kg (20.9%) | 85 %  | 4   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Perle           | 30 g   | 60 min | 7 %        |
| Boil    | Northern Brewer | 50 g   | 40 min | 9 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |