

# Kölsch

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **14**
- SRM **2.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (88.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (11.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Magnum	10 g	2 day(s)	13.5 %
Boil	Galaxy	20 g	15 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle W-68	Ale	Dry	11.5 g	Fermentis