

# kolsch

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- Gravity **11.7 BLG**
- ABV ---
- IBU **23**
- SRM **4.1**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **50 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (25%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	30 min	3.8 %
Boil	Lomik	30 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew