

# KÖLSCH

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- Gravity **10.5 BLG**
- ABV ---
- IBU **23**
- SRM ---
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.75 kg (78.9%)	--- %	---
Grain	Pszeniczny	0.75 kg (15.8%)	--- %	---
Grain	Caramel Pils	0.25 kg (5.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	60 min	14 %
Boil	H. Hersbrucker	30 g	15 min	2.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale	Ale	Dry	12.5 g	---