

# Kölsch 2023

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4.1**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **45 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **43.3 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **34.8 liter(s)** of strike water to **69.4C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **45 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt         | 7 kg (82.4%)   | 82 %  | 4   |
| Grain | Pszeniczny                  | 1 kg (11.8%)   | 85 %  | 4   |
| Grain | Carahell                    | 0.25 kg (2.9%) | 77 %  | 26  |
| Grain | Strzegom Monachijski typ II | 0.25 kg (2.9%) | 79 %  | 22  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Magnum   | 25 g   | 60 min | 10.5 %     |
| Boil    | Tettnang | 50 g   | 15 min | 3.7 %      |

## Yeasts

| Name             | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Lallemand Kölsch | Ale  | Dry  | 22 g   | Lallemand  |

## Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | wirflock | 10 g   | Boil    | 15 min |