

Kolsch 25L

- Gravity **11.9 BLG**
- ABV ---
- IBU **24**
- SRM **3.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **48.9C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (75.5%)	81 %	3.8
Grain	Pszeniczny	0.6 kg (11.3%)	85 %	4
Grain	Strzegom Wiedeński	0.7 kg (13.2%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	37 g	60 min	5 %
Boil	Sladek	15 g	20 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Slant	200 ml	White Labs