

# Kolsch

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (90.3%)	80 %	5
Grain	Viking Wheat Malt	0.6 kg (9.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	12.2 %
Boil	Lubelski	40 g	5 min	2.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand LalBrew Köln	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min