

kolsch

- Gravity **11.4 BLG**
- ABV ---
- IBU **29**
- SRM **4.8**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (90%) | 80 % | 4 |
| Grain | Strzegom pszeniczny | 0.5 kg (10%) | 81 % | 12 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Perle | 25 g | 60 min | 7 % |
| Aroma (end of boil) | Perle | 20 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|------------------|
| FM42 Stare Nadreńskie | Ale | Liquid | 1000 ml | Fermentum Mobile |