

# kolsch

- Gravity **11.3 BLG**
- ABV ---
- IBU **26**
- SRM **4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **45 C**, Time **1 min**
- Temp **52 C**, Time **10 min**
- Temp **72 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **1 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (88.9%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (11.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	16 g	60 min	10 %
Boil	Tradition	25 g	15 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Slant	300 ml	---