

Kolsch

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **3**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **88 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **57.1C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (78.9%) | 80 % | 4 |
| Grain | Pszeniczny | 0.6 kg (15.8%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (5.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Hersbrucker | 25 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |