

kolsch

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **52**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.5 kg (81.4%) | 81 % | 2.5 |
| Grain | Weyermann pszeniczny jasny | 0.8 kg (18.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 11.6 % |
| Boil | Magnum | 15 g | 40 min | 11.6 % |
| Boil | Spalt | 15 g | 15 min | 4.6 % |
| Aroma (end of boil) | Spalt | 15 g | 5 min | 4.6 % |
| Whirlpool | Spalt | 30 g | 0 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|-------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Slant | 80 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirflock | 1.25 g | Boil | 10 min |