

# Kolsch

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **3.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (85.7%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 0.3 kg (8.6%) | 78 %  | 4   |
| Grain | Weyermann - Pale Wheat Malt       | 0.2 kg (5.7%) | 85 %  | 5   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Spalt     | 13 g   | 60 min | 5.5 %      |
| Boil    | Spalt     | 15 g   | 15 min | 5.5 %      |
| Boil    | Tradition | 20 g   | 15 min | 5.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |      |     |      |       |
|--------|------|-----|------|-------|
| Fining | mech | 5 g | Boil | 5 min |
|--------|------|-----|------|-------|