

Kölsch Franek

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **61**
- SRM **2.7**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **76 liter(s)**
- Trub loss **2 %**
- Size with trub loss **77.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **88.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **68 liter(s)**
- Total mash volume **85 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **68 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **37.7 liter(s)** of **76C** water or to achieve **88.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński | 16 kg (94.1%) | 80 % | 2 |
| Grain | Płatki owsiane | 1 kg (5.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 60 g | 70 min | 4 % |
| Boil | East Kent Goldings | 30 g | 20 min | 4 % |
| Boil | Challenger | 90 g | 70 min | 7 % |
| Boil | Challenger | 60 g | 20 min | 7 % |
| Boil | Cascade | 120 g | 70 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Liquid | 60 ml | Fermentum Mobile |
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech Irlandzki | 20 g | Boil | 10 min |