

# Kolsch Izabella

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **3.6**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.7 kg (90.2%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.4 kg (9.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	60 min	5.1 %
Boil	Hallertau Tradition	30 g	10 min	5 %
Boil	Izabella	15 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	12 g	Safbrew