

# Kölsch [Marynka, Styrian Golding] [8]

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **52**
- SRM **4.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 %  | 5   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Mash    | Saaz (Czech Republic)  | 35 g   | 60 min   | 3.5 %      |
| Boil    | Marynka                | 20 g   | 60 min   | 7.9 %      |
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 11.6 %     |
| Boil    | Marynka                | 30 g   | 20 min   | 7.9 %      |
| Dry Hop | Styrian Golding        | 50 g   | 4 day(s) | 3.6 %      |
| Dry Hop | Saaz (Czech Republic)  | 15 g   | 4 day(s) | 3.5 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |