

# kolsch take #1

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- Gravity **15 BLG**
- ABV ---
- IBU **36**
- SRM **3.2**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **10 min**
- Temp **70 C**, Time **50 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **70C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (89.3%)	80 %	2.5
Grain	Weyermann pszeniczny jasny	0.3 kg (5.4%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (5.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	35 min	13.5 %
Boil	Magnum	25 g	10 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	100 ml	Fermentum Mobile