

# Kolsch1

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **4.2**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (72.9%)	82 %	4
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (16.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau tradition	20 g	20 min	6 %
Boil	Mittelfruh	30 g	60 min	4 %
Boil	Hallertau Blanc	15 g	5 min	11 %
Boil	Mittelfruh	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	400 ml	---