

Kolsh

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **3.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (91.7%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 4 % |
| Boil | Saaz (Czech Republic) | 50 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale K-97 | Ale | Dry | 14.85 g | --- |