

# Kölsh v. 1.0

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **55 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **52 C**, Time **12 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **12 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (87%)	80 %	4
Grain	Pszeniczny	0.75 kg (13%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mittlefruh	50 g	45 min	4.9 %
Boil	Saaz	15 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP029 German/Kolsch Ale	Ale	Liquid	100 ml	Fermentis