

# Kölsch

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **41.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **78 C**, Time **5 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **41.1 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount       | Yield | EBC |
|-------|-------------------------------------------|--------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 2 kg (28.6%) | 80 %  | 4   |
| Grain | Strzegom Pilzneński                       | 5 kg (71.4%) | 80 %  | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Spalt    | 20 g   | 30 min | 5.5 %      |
| Boil    | Tettnang | 20 g   | 10 min | 4 %        |
| Boil    | Magnum   | 30 g   | 50 min | 13.5 %     |

## Yeasts

| Name                          | Type | Form | Amount | Laboratory |
|-------------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale<br>Yeast 7 | Ale  | Dry  | 20 g   | Gozdawa    |