

# Kolsch

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **13.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **11.8 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.1 kg (89.4%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 0.2 kg (8.5%)  | 83 %  | 5   |
| Grain | Viking Karmel 100   | 0.05 kg (2.1%) | 75 %  | 100 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 15 g   | 40 min | 8.8 %      |
| Boil    | Lublin (Lubelski) | 10 g   | 15 min | 3.8 %      |

## Notes

- fermentacja 15-18 C  
Oct 9, 2018, 11:12 AM