

# Kolsch

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (80%)	80.5 %	4
Grain	Briess - Wheat Malt, White	1 kg (20%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	50 g	60 min	3.2 %
Aroma (end of boil)	Hallertau tradition	50 g	5 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	4 g	Boil	15 min