

# Kolsch

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **3.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **88.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **47.3 liter(s)**
- Total mash volume **63 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **47.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **57 liter(s)** of **76C** water or to achieve **88.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount           | Yield | EBC |
|-------|---------------------|------------------|-------|-----|
| Grain | Strzegom Pilzneński | 14.35 kg (91.1%) | 80 %  | 3.8 |
| Grain | Strzegom pszeniczny | 1.4 kg (8.9%)    | 81 %  | 5   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 52.5 g | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 175 g  | 10 min | 3.6 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 42 g   | Safbrew    |