

# Kölsch

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- Gravity **14 BLG**
- ABV ---
- IBU **44**
- SRM **4.9**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **40 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **75C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (88.9%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (11.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	70 min	8.1 %
Boil	Hallertau Blanc	30 g	15 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast Activator 2565 Kölsch	Ale	Liquid	125 ml	Wyeast Labs