

# Kolsch Elb

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **9.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.35 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **69 C**, Time **10 min**

## Mash step by step

- Heat up **23.9 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **69C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	60 min	4.2 %
Aroma (end of boil)	Hallertau Mittelfruh	50 g	30 min	5.1 %
Aroma (end of boil)	Hallertau Tradition	25 g	5 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	22 g	---