

# Kolsch of Bellevue

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **4.1**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.1 liter(s)**

## Steps

- Temp **67.8 C**, Time **60 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **67.8C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	0.91 kg (23.5%)	85 %	7
Grain	Pilsner (2 Row) Ger	1.36 kg (35.3%)	81 %	4
Grain	Vienna Malt	0.23 kg (5.9%)	78 %	8
Liquid Extract	Liquid Extract (LME) - Pilsner	1.36 kg (35.3%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	56.7 g	60 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Kolsch	Ale	Liquid	295.7 ml	Wyeast Labs
However big the pack is				

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	0 g	Boil	5 min
Half a tablet				