

# Kolsch1

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **4.2**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt        | 3.5 kg (72.9%) | 82 %  | 4   |
| Grain | Pszeniczny                 | 0.5 kg (10.4%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.8 kg (16.7%) | 79 %  | 16  |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau tradition | 20 g   | 20 min | 6 %        |
| Boil    | Mittelfruh          | 30 g   | 60 min | 4 %        |
| Boil    | Hallertau Blanc     | 15 g   | 5 min  | 11 %       |
| Boil    | Mittelfruh          | 20 g   | 10 min | 4 %        |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 400 ml | ---        |