

Kölsh v. 1.0

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **3.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **55 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **52 C**, Time **12 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **12 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (87%) | 80 % | 4 |
| Grain | Pszeniczny | 0.75 kg (13%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Mittlefruh | 50 g | 45 min | 4.9 % |
| Boil | Saaz | 15 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------------|------|--------|--------|------------|
| White Labs WLP029 German/Kolsch Ale | Ale | Liquid | 100 ml | Fermentis |