

# German kölsch

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.2**
- 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 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (76.9%)	80.5 %	2
Grain	Briess - Pale Ale Malt	1.2 kg (23.1%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	70 g	40 min	3 %
Aroma (end of boil)	Hersbrucker	19 g	45 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Lager	Dry	20 g	White Labs