

# Kolsch

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.42 kg (96.1%)	81 %	4
Grain	Pszeniczny	0.18 kg (3.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	40 g	60 min	4 %
Boil	Smaragd	35 g	10 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Kolsch	Ale	Liquid	125 ml	Wyeast Labs