

Kolsch

- Gravity **14.5 BLG**
- ABV ---
- IBU **35**
- SRM **8.2**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **74C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (60.7%)	81 %	4
Grain	Pszeniczny	1 kg (17.9%)	85 %	4
Grain	Monachijski typ II Strzegom	1 kg (17.9%)	80 %	39
Grain	zakwaszający	0.2 kg (3.6%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	14.2 %
Aroma (end of boil)	Simcoe	30 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
BE-256	Ale	Slant	300 ml	---