

# Kölsch

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **9.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **6.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10 %
Boil	Centennial	5 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Kolsch II	Ale	Liquid	500 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min