

# kolsch

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **52**
- SRM **3.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (81.4%)	81 %	2.5
Grain	Weyermann pszeniczny jasny	0.8 kg (18.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.6 %
Boil	Magnum	15 g	40 min	11.6 %
Boil	Spalt	15 g	15 min	4.6 %
Aroma (end of boil)	Spalt	15 g	5 min	4.6 %
Whirlpool	Spalt	30 g	0 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	80 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1.25 g	Boil	10 min