

# kolschh

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **28.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **36.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	6 kg (84.5%)	81 %	4
Grain	Weyermann - Carapils	0.4 kg (5.6%)	78 %	4
Grain	Pszeniczny	0.7 kg (9.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	40 g	10 min	4 %
Boil	Magnum	15 g	60 min	13.5 %
Boil	Tettnang	60 g	1 min	4 %

## Yeasts

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