

# SMB At Packaging xBmt | Kölsch

- Gravity **12.6 BLG**
- ABV **5.2 %**
- IBU **40.3**
- SRM **4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20.82 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20.82 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.23 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.63 liter(s)**
- Total mash volume **20.84 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.63 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **31.23 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount  | Yield | EBC |
|-------|-----------------|---------|-------|-----|
| Grain | Odyssey Pilsner | 5.1 kg  | 75 %  | 4   |
| Grain | Carahell        | 0.11 kg | 74 %  | 25  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 23 g   | 60 min | 8 %        |
| Boil    | Perle | 25 g   | 25 min | 8 %        |

## Yeasts

| Name   | Type | Form   | Amount | Laboratory     |
|--------|------|--------|--------|----------------|
| Dieter | Ale  | Liquid | ml     | Imperial Yeast |