

## #6 Kolsch

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.6**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (87%)	80 %	4
Grain	Słód wiedeński 6-9 EBC Weyermann	0.4 kg (8.7%)	80 %	7
Grain	Weyermann pszeniczny jasny	0.2 kg (4.3%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	50 g	75 min	3 %
Aroma (end of boil)	Hallertauer Mittelfruh	20 g	10 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---