

Kölsch

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **25 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (83.3%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%) | 78 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (8.3%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 70 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 35 g | 15 min | 4.5 % |
| Dry Hop | Saaz (Czech Republic) | 35 g | 3 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|------|--------|------------|
| LalBrew Köln Kölsch Style Ale Yeast | Ale | Dry | 15 g | White Labs |