

Kolsch

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- 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 **80 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.2 kg (76.2%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (11.9%) | 79 % | 10 |
| Grain | Pszeniczny | 0.5 kg (11.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Perle | 30 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

propagacja ze startera: 1L wody +135g suchego ekstraktu słodowego + szczypta płatków drożdżowych

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | Mech | 5 g | Boil | 10 min |