

# 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