

# Kolsch

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **3.3**
- 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 **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (83.3%)	80 %	4
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (11.9%)	82 %	4
Grain	Bestmalz Carmel Pils	0.2 kg (4.8%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	50 g	60 min	3 %
Aroma (end of boil)	Hersbrucker	50 g	5 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Słód zakwaszający	100 g	Mash	60 min
Fining	Mech irlandzki	5 g	Boil	10 min