

# Kölsch

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **3.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Sybilla	20 g	15 min	6.5 %
Aroma (end of boil)	Sybilla	20 g	5 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Dry	10 g	White Labs