

# Kolsch

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (77.8%)	80 %	4
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (11.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	3.8 %
Whirlpool	Lublin (Lubelski)	50 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar