

# Kölsch

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **47 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **47 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 8 kg (88.9%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 1 kg (11.1%) | 83 %  | 5   |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Magnum      | 10 g   | 60 min | 13.5 %     |
| Boil    | Hersbrucker | 40 g   | 60 min | 3 %        |
| Boil    | Hersbrucker | 50 g   | 30 min | 3 %        |

## Yeasts

| Name                             | Type | Form   | Amount | Laboratory |
|----------------------------------|------|--------|--------|------------|
| WLP029 - German Ale/Kölsch Yeast | Ale  | Liquid | 375 ml | White Labs |
| Safale US-05                     | Ale  | Dry    | 11 g   | Fermentis  |