

# Kolsch

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.75 kg (95%)	81 %	4
Grain	Strzegom Wiedeński	0.25 kg (5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hellertau Mittelfrüh	50 g	60 min	3.7 %
Aroma (end of boil)	Tettnang	25 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
danstar kolsch	Lager	Dry	11 g	---