

Kolsh

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **3.7**
- 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 **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Sybilla | 40 g | 30 min | 4.6 % |
| Aroma (end of boil) | Lublin (Lubelski) PH | 50 g | 5 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 4 g | Boil | 10 min |