Kolsch

- Gravity **13.6 BLG**
- ABV **---**
- IBU **80**
- SRM **4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **20.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(62.1%)*	80 %	5
Grain	Pilzneński	0.686 kg *(17%)*	81 %	4
Grain	Pszeniczny	0.84 kg *(20.9%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Boil	Northern Brewer	50 g	40 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.