

# Kölsch Franek

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **61**
- SRM **2.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **76 liter(s)**
- Trub loss **2 %**
- Size with trub loss **77.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **88.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **68 liter(s)**
- Total mash volume **85 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **68 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **37.7 liter(s)** of **76C** water or to achieve **88.7 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński     | 16 kg (94.1%) | 80 %  | 2   |
| Grain | Płatki owsiane | 1 kg (5.9%)   | 85 %  | 3   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 60 g   | 70 min | 4 %        |
| Boil    | East Kent Goldings | 30 g   | 20 min | 4 %        |
| Boil    | Challenger         | 90 g   | 70 min | 7 %        |
| Boil    | Challenger         | 60 g   | 20 min | 7 %        |
| Boil    | Cascade            | 120 g  | 70 min | 5.8 %      |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale  | Liquid | 60 ml  | Fermentum Mobile |
| Safale US-05          | Ale  | Dry    | 23 g   | Fermentis        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech Irlandzki | 20 g   | Boil    | 10 min |