Kölsch

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **3.9**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **43.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **43.3 liter(s)**

Steps

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

Mash step by step

- Heat up **34.8 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **43.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg *(82.4%)*	82 %	4
Grain	Pszeniczny	1 kg *(11.8%)*	85 %	4
Grain	Briess - 2 Row Carapils Malt	0.25 kg *(2.9%)*	75 %	3
Grain	Strzegom Monachijski typ II	0.25 kg *(2.9%)*	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	5 %
Boil	Tradition	30 g	30 min	5 %
Boil	Tradition	30 g	15 min	5 %
Boil	Hallertau Spalt Select	50 g	15 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	1457.15 ml	Fermentum Mobile
FM30 Bohemska rapsodia	Lager	Liquid	68 ml	Fermentum Mobile

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

Extras

Type	Name	Amount	Use for	Time
Fining	wirflock	10 g	Boil	15 min