

Kölsch

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **4.6**
- 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 **5 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	1 kg (18.2%)	82 %	4
Grain	Weyermann - Carapils	0.3 kg (5.5%)	78 %	4
Grain	Caramunich® typ I	0.2 kg (3.6%)	73 %	80
Grain	BESTMALZ - Best Pilsen	4 kg (72.7%)	80.5 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	14.5 %
Aroma (end of boil)	Hallertau Mittelfruh	10 g	10 min	3.8 %
Aroma (end of boil)	Tettnang	10 g	10 min	3.7 %
Aroma (end of boil)	Hallertau Mittelfruh	15 g	5 min	3.8 %
Aroma (end of boil)	Tettnang	15 g	5 min	3.7 %
Whirlpool	Hallertau Mittelfruh	25 g	1 min	3.8 %
Whirlpool	Tettnang	25 g	1 min	3.7 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis

Notes

- 14 blg 21l
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