Kolsch

- Gravity **11.9 BLG**
- ABV **---**
- IBU **28**
- SRM **4.2**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **68 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg *(100%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Aroma (end of boil)	Iunga	10 g	1 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast german	Ale	Liquid	125 ml	Wyeast Labs