

Kolsch

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **3.7**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	10 %
Whirlpool	Perle	30 g	0 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11 g	Fermentis