

## #23 Kolsch

- Gravity **12.6 BLG**
- ABV ---
- IBU **24**
- SRM **4.3**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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 **90 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5 kg (90.9%)  | 81 %  | 4   |
| Grain | Weyermann pszeniczny jasny        | 0.5 kg (9.1%) | 80 %  | 6   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Hallertau Mittelfrueh | 80 g   | 60 min | 3 %        |
| Boil    | Hallertau Mittelfrueh | 20 g   | 0 min  | 3 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory       |
|-------------|------|------|--------|------------------|
| Safale K-97 | Ale  | Dry  | 11.5 g | Fermentis Safale |