

# Kölsch Franek

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **61**
- SRM **2.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **76 liter(s)**
- Trub loss **2 %**
- Size with trub loss **77.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **88.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **68 liter(s)**
- Total mash volume **85 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **68 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **37.7 liter(s)** of **76C** water or to achieve **88.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	16 kg (94.1%)	80 %	2
Grain	Płatki owsiane	1 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	70 min	4 %
Boil	East Kent Goldings	30 g	20 min	4 %
Boil	Challenger	90 g	70 min	7 %
Boil	Challenger	60 g	20 min	7 %
Boil	Cascade	120 g	70 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	60 ml	Fermentum Mobile
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech Irlandzki	20 g	Boil	10 min