

# American Koelsch #1

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **3.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Stód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.3 %
Aroma (end of boil)	Centennial	100 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2565 Kolsch	Ale	Liquid	1000 ml	Wyeast Labs