

# american koelsch

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (94.1%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (5.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.7 %
Whirlpool	Amarillo	50 g	0 min	10.4 %