

# Koelsch - GP Janka Szaty

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **3.6**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.7 kg (89.5%)	80 %	4
Grain	Pszeniczny	0.3 kg (5.7%)	85 %	4
Grain	Spelt Castle Malting	0.25 kg (4.8%)	79 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.7 %
Boil	Hersbrucker	20 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LallBrew Kolsch	Ale	Dry	11 g	---