

# Koelsch Jasper

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **2 %**
- Size with trub loss **61.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **70.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **46.6 liter(s)** of **76C** water or to achieve **70.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (83.3%)	80 %	4
Grain	Słód pszeniczny	2 kg (16.7%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	10 g	60 min	19 %
Boil	Polaris	20 g	20 min	19 %
Whirlpool	Zombie	100 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	Fermentis