

# Kölsch - przykładowa receptura

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.4 kg (93.6%)	81 %	4
Grain	Pszeniczny	0.3 kg (6.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Tettnang	20 g	15 min	4 %
Aroma (end of boil)	Tettnang	15 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Köln Koelsch Style Ale Yeast	Ale	Dry	11 g	Lallemand