

# Koelsch

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **3.8**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (90%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (10%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	45 g	60 min	5 %
Boil	Hallertau Tradition	15 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Slant	200 ml	---