

# Koelsch

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.9**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (90%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.2 kg (6.7%)	80 %	6
Grain	Weyermann - Acidulated Malt	0.1 kg (3.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Magnum	7 g	40 min	11.7 %
Boil	Tettnanger	20 g	15 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare nadreńskie	Ale	Liquid	30 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	100 g	Mash	10 min

Fining	Mech Irlandzki	5 g	Boil	10 min
--------	----------------	-----	------	--------