

Koelsch domowy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **2.7**
- 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 **54 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- 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 | Briess - Pilsen Malt | 4.2 kg (89.4%) | 80.5 % | 2 |
| Grain | Pszeniczny | 0.5 kg (10.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Tettnang | 30 g | 60 min | 3.8 % |
| Boil | Tettnang | 20 g | 30 min | 3.8 % |
| Boil | Hallertau Spalt Select | 10 g | 30 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| gozdawa old german altbier | Ale | Dry | 10 g | --- |