

## Sesion kolsh

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **33**
- SRM **8.1**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **8 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.3 kg (100%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	30 min	11.1 %
Aroma (end of boil)	Hallertau Mittelfruh	10 g	10 min	4.8 %
Whirlpool	Hallertau Mittelfruh	40 g	20 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Lager	Dry	12.5 g	---