

#206 Koelsch

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.2**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **22.8 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	VM pilzneński	3.65 kg (80.2%)	81 %	4
Grain	Pale Ale Maris Otter Extra Crisp	0.4 kg (8.8%)	81 %	4
Grain	VM pszeniczny	0.5 kg (11%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski PL 2022	35 g	60 min	3.8 %
Aroma (end of boil)	Lubelski PL 2022	15 g	10 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	50 ml	Fermentum Mobile