

# Coolsh

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **7**
- SRM **4.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (68.2%)	81 %	4
Grain	Strzegom Wiedeński	1.4 kg (31.8%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	30 g	60 min	4.5 %
Mash	Calista	10 g	60 min	3.9 %
Aroma (end of boil)	Calista	40 g	10 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	30 ml	Fermentum Mobile