

Koelsch

- Gravity **11.2 BLG**
- ABV ---
- IBU **31**
- SRM **3.6**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (87.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13 %
Boil	Tradition	10 g	15 min	4.5 %
Boil	Tradition	10 g	10 min	4.5 %
Boil	Tradition	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa old german altbier	Ale	Dry	11 g	White Labs