

# Koelsch 2023

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.4**
- 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 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- 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	Strzegom Pilzneński	3.8 kg (76%)	80 %	4
Grain	Strzegom Pszeniczny	0.6 kg (12%)	81 %	6
Grain	Strzegom Monachijski typ I	0.6 kg (12%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	35 g	60 min	5.6 %
Boil	Hallertau Mittelfruh	30 g	20 min	3 %
Boil	Hallertau Mittelfruh	10 g	5 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis