

Koelsch

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.7**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **62 liter(s)**
- Trub loss **2 %**
- Size with trub loss **63.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **72.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **40.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **45.9 liter(s)** of **76C** water or to achieve **72.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 11 kg (79.1%) | 80 % | 4 |
| Grain | Słód pszeniczny | 2 kg (14.4%) | 82 % | 5 |
| Grain | Monachijski | 0.5 kg (3.6%) | 80 % | 16 |
| Adjunct | Łuska ryżowa | 0.4 kg (2.9%) | 1 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 40 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |