

# Koelsch

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński                    | 3.7 kg (93.7%) | 81 %  | 4   |
| Grain | Weyermann<br>pszeniczny jasny | 0.25 kg (6.3%) | 80 %  | 6   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Marynka   | 20 g   | 60 min | 8.2 %      |
| Boil    | Tradition | 25 g   | 15 min | 5.2 %      |

## Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Danstar -<br>Nottingham | Ale  | Dry  | 11 g   | Danstar    |