

# 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 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 - Nottingham	Ale	Dry	11 g	Danstar