

# Koelsch

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (11.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	50 min	7 %
Boil	Tettnang	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Liquid	100 ml	---

## Notes

- 6g/l  
Lagerowanie miesiąc/dwa  
Drożdże na rozlew  
*Jan 8, 2018, 9:15 AM*