

# Siadaj Koelschon

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **22**
- SRM **3.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.75 kg (78.9%)	80 %	4
Grain	Strzegom Pszeniczny	0.75 kg (15.8%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.25 kg (5.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13 g	60 min	13.5 %
Boil	Hersbrucker	30 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew