

## american koelsch

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **3.3**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 4 kg (94.1%)   | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.25 kg (5.9%) | 78 %  | 4   |

### Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Chinook  | 20 g   | 60 min | 12.7 %     |
| Whirlpool | Amarillo | 50 g   | 0 min  | 10.4 %     |