

# Koelsch 2021

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **4.7**
- 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 5 kg (78.1%)   | 80 %  | 4   |
| Grain | Strzegom Pszeniczny         | 0.7 kg (10.9%) | 81 %  | 6   |
| Grain | Strzegom Monachijski typ II | 0.7 kg (10.9%) | 79 %  | 22  |

## Hops

| Use for | Name      | Amount  | Time   | Alpha acid |
|---------|-----------|---------|--------|------------|
| Boil    | Tradition | 31.25 g | 60 min | 5.5 %      |
| Boil    | Tradition | 31.25 g | 20 min | 5.5 %      |

## Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 13.75 g | Fermentis  |