

# Koelsch

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Saaz (Czech Republic)	50 g	5 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar