

# KOELSCH

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **12**
- SRM **3.2**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (78.9%)	82.2 %	4.5
Grain	Weyermann - Pale Wheat Malt	0.6 kg (15.8%)	82.9 %	4.5
Grain	Cara-Pils	0.2 kg (5.3%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	5 min	11.6 %
Boil	Lublin (Lubelski)	30 g	45 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- zacierać:  
52 C - 10 minut  
63C - 45 minut  
72 C - 25 minut do negatywnej próby  
78 C 10 minut  
wysładzać 80C  
fermentować 14 dni w 15 -17C, zabutelkować i leżakować 3 tygodnie  
*Mar 20, 2020, 4:50 PM*