

Koelsch Jasper

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **3.3**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **2 %**
- Size with trub loss **61.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **70.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **46.6 liter(s)** of **76C** water or to achieve **70.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 10 kg (83.3%) | 80 % | 4 |
| Grain | Słód pszeniczny | 2 kg (16.7%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Polaris | 10 g | 60 min | 19 % |
| Boil | Polaris | 20 g | 20 min | 19 % |
| Whirlpool | Zombie | 100 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 22 g | Fermentis |