

# Koelsch Lichtus

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.2**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **49.1C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (87.7%)	81 %	5
Grain	Pszeniczny	0.35 kg (12.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	60 min	5.5 %
Boil	Perle	20 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	65 ml	Fermentum Mobile