

Koelsch Putin-chuj

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **63.2C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Keep mash **10 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|---------|-----|
| Grain | Pilsen - Weyermann | 4.6 kg (83.6%) | 82.23 % | 3.3 |
| Grain | Viking Vienna Malt | 0.4 kg (7.3%) | 79 % | 9 |
| Grain | Viking Wheat Malt | 0.5 kg (9.1%) | 83 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 40 g | 50 min | 5.7 % |
| Whirlpool | Cascade PL | 10 g | 20 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|-------------|
| Wyeast - 2565 Kolsch | Ale | Slant | 150 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 1 g | Boil | 15 min |