

# PK Koelsch

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **3.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.3 kg (15%)	85 %	4
Grain	Strzegom Pilzneński	1.7 kg (85%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	20 g	60 min	3.8 %
Boil	Tettnang	30 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	125 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	0.5 g	Mash	---
Water Agent	CaCl <sub>2</sub>	3 g	Mash	---
Water Agent	Kwas fosforowy	5 g	Mash	---

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Wydaje się że trochę zbyt chmielowy charakter, spróbować innego przepisu, dać mniej chmielu na aromat.  
*Jun 28, 2018, 7:02 PM*