

# DJ Deck Brew

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **14**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76.7 C**, Time **10 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **76.7C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	4.08 kg (97.3%)	81 %	4
Grain	Briess - Caramel Vienne Malt 20L	0.11 kg (2.7%)	78 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	14.17 g	60 min	5.5 %
Aroma (end of boil)	Hersbrucker	14.17 g	30 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Kolsch	Ale	Liquid	473.2 ml	Wyeast Labs