

# Koelsch

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **62 liter(s)**
- Trub loss **2 %**
- Size with trub loss **63.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **72.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **40.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **45.9 liter(s)** of **76C** water or to achieve **72.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 11 kg (81.5%) | 80 %  | 4   |
| Grain | Słód pszeniczny     | 2 kg (14.8%)  | 82 %  | 5   |
| Grain | Monachijski         | 0.5 kg (3.7%) | 80 %  | 16  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 30 g   | 30 min | 10.5 %     |
| Boil    | Cascade    | 30 g   | 30 min | 8 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |