

KOELSCH

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (83.3%)	81 %	5
Grain	Weyermann pszeniczny jasny	1 kg (16.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	40 min	4.5 %
Aroma (end of boil)	Mittelfruh	30 g	50 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis