

# Koelsch munich

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **5.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (68.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (29.4%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.1 kg (2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Admiral	13 g	80 min	13 %
Boil	Hersbrucker	30 g	15 min	2.4 %
Boil	Tomyski	30 g	5 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	130 ml	White Labs