

# Koelsch\_putin chuj

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.6**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **54 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.7 kg (87%)	81 %	4
Grain	Viking Vienna Malt	0.4 kg (7.4%)	79 %	7
Grain	Viking Wheat Malt	0.3 kg (5.6%)	83 %	5