

Podróba Koelscha

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **3.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.4 kg (15.4%)	85 %	4
Grain	Pilzneński	2.2 kg (84.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Boil	Perle	8 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Slant	100 ml	---