# #206 Koelsch

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.2**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **22.8 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | VM pilzneński | 3.65 kg *(80.2%)* | 81 % | 4 |
| Grain | Pale Ale Maris Otter Extra Crisp | 0.4 kg *(8.8%)* | 81 % | 4 |
| Grain | VM pszeniczny | 0.5 kg *(11%)* | 85 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Lubelski PL 2022 | 35 g | 60 min | 3.8 % |
| Aroma (end of boil) | Lubelski PL 2022 | 15 g | 10 min | 3.8 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| FM42 Stare Nadreńskie | Ale | Slant | 50 ml | Fermentum Mobile |