

# Koelsch domowy

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **2.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.2 kg (89.4%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (10.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	3.8 %
Boil	Tettnang	20 g	30 min	3.8 %
Boil	Hallertau Spalt Select	10 g	30 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa old german altbier	Ale	Dry	10 g	---