

# Koelsch Jasper

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **2 %**
- Size with trub loss **61.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **70.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **46.6 liter(s)** of **76C** water or to achieve **70.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 10 kg (83.3%) | 80 %  | 4   |
| Grain | Słód pszeniczny     | 2 kg (16.7%)  | 82 %  | 5   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Polaris | 10 g   | 60 min | 19 %       |
| Boil      | Polaris | 20 g   | 20 min | 19 %       |
| Whirlpool | Zombie  | 100 g  | 0 min  | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 22 g   | Fermentis  |