# Koelsch #2 - duze gary

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **2 %**
- Size with trub loss **510 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **588 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **300 liter(s)**
- Total mash volume **400 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **300 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **388 liter(s)** of **76C** water or to achieve **588 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 75 kg *(75%)* | 80 % | 4 |
| Grain | Słód pszeniczny | 25 kg *(25%)* | 82 % | 5 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Chinook | 200 g | 60 min | 13 % |
| Boil | Chinook | 300 g | 10 min | 13 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale S-33 | Ale | Dry | 500 g | Fermentis |