Koelsch

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.7**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **62 liter(s)**
- Trub loss **2 %**
- Size with trub loss **63.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **72.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **40.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **45.9 liter(s)** of **76C** water or to achieve **72.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	11 kg *(79.1%)*	80 %	4
Grain	Słód pszeniczny	2 kg *(14.4%)*	82 %	5
Grain	Monachijski	0.5 kg *(3.6%)*	80 %	16
Adjunct	Łuska ryżowa	0.4 kg *(2.9%)*	1 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	40 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis