DeutschAle

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **3.7**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg *(90%)*	81 %	5
Grain	Płatki jęczmienne	0.5 kg *(10%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	7.6 %
Boil	Huell Melon	25 g	10 min	6.8 %
Boil	Huell Melon	25 g	1 min	6.8 %
Dry Hop	Huell Melon	50 g	5 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Boil	60 min
Fining	WhirlflocT	1 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- Woda z biedry 2
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