

# Koelsch Alpha

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **3.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                   | Amount     | Yield | EBC |
|-------|------------------------|------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (50%) | 80 %  | 7   |
| Grain | Pilzneński             | 1 kg (25%) | 81 %  | 4   |
| Grain | Pszeniczny             | 1 kg (25%) | 85 %  | 4   |

## Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Hallertau Mitt | 35 g   | 60 min | 5.4 %      |
| Boil    | Hallertau Mitt | 15 g   | 10 min | 5.4 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |