

Kolsch

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Dry Extract | Muntons DME - Extra Light | 1.5 kg (81.1%) | 95 % | 6 |
| Dry Extract | Briess DME - Bavarian Wheat | 0.2 kg (10.8%) | 95 % | 6 |
| Liquid Extract | Briess LME - Munich | 0.15 kg (8.1%) | 78 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| First Wort | Hallertauer Taurus | 10 g | 60 min | 14 % |
| Aroma (end of boil) | Hallertau Tradition | 10 g | 10 min | 5 % |
| Aroma (end of boil) | Hallertau Tradition | 10 g | 5 min | 5 % |
| Whirlpool | Hallertau Tradition | 20 g | 0 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|-----------------|
| Lallemand - Köln | Ale | Dry | 11.5 g | Mangrove Jack's |