

# Kölsch

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **4.2**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.2 kg (86.7%)	82 %	4
Grain	Weyermann pszeniczny jasny	0.6 kg (10%)	80 %	6
Grain	Carahell	0.2 kg (3.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	40 min	9.8 %
Boil	Tettnang	20 g	15 min	4.7 %
Aroma (end of boil)	Tettnang	30 g	5 min	4.7 %