

## Kölsch 2

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **3.3**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Stód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 4 kg (94.1%)   | 80 %  | 4   |
| Grain | Weyermann - Pale<br>Wheat Malt            | 0.25 kg (5.9%) | 85 %  | 5   |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| First Wort          | Spalt | 30 g   | 60 min | 5.5 %      |
| Aroma (end of boil) | Spalt | 20 g   | 10 min | 5.5 %      |
| Aroma (end of boil) | Spalt | 20 g   | 5 min  | 5.5 %      |
| Whirlpool           | Spalt | 20 g   | 0 min  | 5.5 %      |

### Yeasts

| Name                                | Type | Form   | Amount | Laboratory |
|-------------------------------------|------|--------|--------|------------|
| WLP029 - German<br>Ale/Kölsch Yeast | Ale  | Liquid | 150 ml | White Labs |