

# Kölsch

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.8**
- 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 **70 %**
- 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	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Pszeniczny	2 kg (33.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	30 g	60 min	7 %
Aroma (end of boil)	Hallertau Mittlefruh	50 g	10 min	4.5 %