

# Kölsch

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- Gravity **12.4 BLG**
- ABV ---
- IBU **25**
- SRM **7.6**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (63.6%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (36.4%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	50 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis