

# Kölsch

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **3.2**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **385 liter(s)**
- Total mash volume **495 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	110 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	450 g	60 min	11 %
Boil	Tettnang	500 g	20 min	4 %