

# Kölsch

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **32**
- SRM **3.6**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (100%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	40 min	4 %
Boil	Izabella	20 g	40 min	5.1 %
Aroma (end of boil)	Sybilla	30 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	150 ml	Fermentis