Kolsz i Amer Kolsz

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **2.9**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	10 kg *(83.3%)*	80.5 %	2
Grain	Barley, Flaked	1 kg *(8.3%)*	70 %	4
Grain	Briess - Wheat Malt, White	1 kg *(8.3%)*	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	30 min	11 %
Boil	citra	100 g	1 min	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Liquid	2000 ml	White Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.