

# Kolsch

- 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  |