

# Kölsch

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (83.3%) | 81 %  | 4   |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 35 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 15 min | 4 %        |