

# Kölsch na US 05

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Pilzneński	10 kg (83.3%)	81 %	4
Grain	Pszeniczny	2 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Whirlpool	Hallertau Mittelfruh	100 g	240 min	3 %