

# Double Kolsch

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **39**
- SRM **6.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (83.9%)	81 %	4
Grain	Pszeniczny	0.5 kg (6.5%)	85 %	4
Grain	Strzegom Karmel 150	0.25 kg (3.2%)	75 %	150
Grain	Płatki owsiane	0.5 kg (6.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	13.5 %
Boil	Hallertau Tradition	25 g	60 min	5.2 %
Boil	Hallertau Tradition	25 g	20 min	5 %
Boil	Hallertau Spalt Select	60 g	10 min	3.4 %