

# Koelsch 12 BLG

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **3.9**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.3 kg (76.7%)	81 %	4
Grain	Pszeniczny	0.5 kg (11.6%)	85 %	4
Grain	Monachijski	0.5 kg (11.6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	50 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	7 g	Safale