

## koelsch na kveikach

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **12.8**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg (88.2%)	80 %	45
Liquid Extract	WES ekstrakt słodowy pszeniczny	0.2 kg (11.8%)	80 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	30 min	4 %
Boil	Tettnang	10 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	6 g	Lallemand