

## Kölsch 2

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **3.3**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Stód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (94.1%)	80 %	4
Grain	Weyermann - Pale Wheat Malt	0.25 kg (5.9%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Spalt	30 g	60 min	5.5 %
Aroma (end of boil)	Spalt	20 g	10 min	5.5 %
Aroma (end of boil)	Spalt	20 g	5 min	5.5 %
Whirlpool	Spalt	20 g	0 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Liquid	150 ml	White Labs