

# KÖLSCH #3

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **3.1**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **393.8 liter(s)**
- Total mash volume **506.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	112.5 kg (100%)	80.5 %	3.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	330 g	60 min	17.2 %
Whirlpool	Hallertau Mittelfruh	1500 g	15 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Liquid	2000 ml	White Labs

## Notes

- Zgłoszenie 11,9°  
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