

Kölsch

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **3.6**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5.2 kg (97.2%) | 81 % | 5 |
| Grain | sauermalz | 0.15 kg (2.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Hallertau | 16 g | 60 min | 4.3 % |
| Boil | Perle | 25 g | 60 min | 8.5 % |
| Boil | Perle | 10 g | 30 min | 8.5 % |
| Aroma (end of boil) | Perle | 15 g | 0 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|-------------|
| Wyeast - Kolsch | Ale | Liquid | 125 ml | Wyeast Labs |