

## Kolsch - Like

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **3.3**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.8 kg (84.8%) | 85 %  | 4   |
| Grain | Pszeniczny          | 0.5 kg (15.2%) | 85 %  | 4   |

### Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Hallertau Tradition  | 20 g   | 60 min | 5 %        |
| Boil    | Hallertau Mittelfruh | 30 g   | 45 min | 3 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 12 g   | Fermentis  |