

Kölsch na US 05

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **3.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 10 kg (83.3%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (16.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------------|--------|---------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Whirlpool | Hallertau Mittelfruh | 100 g | 240 min | 3 % |