

# Koelsch Alpha

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **3.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (50%)	80 %	7
Grain	Pilznieński	1 kg (25%)	81 %	4
Grain	Pszeniczny	1 kg (25%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mitt	35 g	60 min	5.4 %
Boil	Hallertau Mitt	15 g	10 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---