

# Kolsch

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Muntons DME - Extra Light	1.5 kg (81.1%)	95 %	6
Dry Extract	Briess DME - Bavarian Wheat	0.2 kg (10.8%)	95 %	6
Liquid Extract	Briess LME - Munich	0.15 kg (8.1%)	78 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertauer Taurus	10 g	60 min	14 %
Aroma (end of boil)	Hallertau Tradition	10 g	10 min	5 %
Aroma (end of boil)	Hallertau Tradition	10 g	5 min	5 %
Whirlpool	Hallertau Tradition	20 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Köln	Ale	Dry	11.5 g	Mangrove Jack's