

# Kölsch

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- 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