

# Kölsch

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (78.9%)	82 %	4
Grain	Viking Vienna Malt	1.2 kg (21.1%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Opal	30 g	40 min	8.5 %