

# Kölsch

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (78.9%)	80 %	4
Grain	Strzegom Pszeniczny	0.4 kg (21.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	45 min	8.4 %
Boil	Lublin (Lubelski)	5 g	15 min	4 %
Boil	Sybilla	5 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Kolsch	Ale	Liquid	300 ml	Wyeast Labs