

# Kolsch i Amer Kolsch

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **2.9**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	10 kg (83.3%)	80.5 %	2
Grain	Barley, Flaked	1 kg (8.3%)	70 %	4
Grain	Briess - Wheat Malt, White	1 kg (8.3%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	30 min	11 %
Boil	citra	100 g	1 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Liquid	2000 ml	White Labs