

# WLP090 Starter Koelsch#1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **38.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (78.1%)	81 %	4
Grain	Weyermann - Munich I	1 kg (15.6%)	82 %	14
Grain	Weyermann - Carapils	0.3 kg (4.7%)	78 %	4
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	28 g	50 min	9.4 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1000 ml	White Labs