

Kölsch

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **4.2**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.2 kg (86.7%) | 82 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.6 kg (10%) | 80 % | 6 |
| Grain | Carahell | 0.2 kg (3.3%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Magnat | 25 g | 40 min | 9.8 % |
| Boil | Tettnang | 20 g | 15 min | 4.7 % |
| Aroma (end of boil) | Tettnang | 30 g | 5 min | 4.7 % |