

## KÖLSCH #2

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.1**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **393.8 liter(s)**
- Total mash volume **506.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Stód Pilsner® 2,5-4,5 EBC Weyermann	112.5 kg (100%)	81 %	3.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	350 g	60 min	14 %
Whirlpool	Spalt Select	1500 g	15 min	3.6 %