

# Kölsch

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (80%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 1 kg (20%) | 83 %  | 5   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | lunga    | 20 g   | 60 min | 11 %       |
| Boil    | Puławski | 30 g   | 10 min | 4.3 %      |

## Yeasts

| Name              | Type  | Form   | Amount | Laboratory       |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 200 ml | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |