

## KÖLSCH #2

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- 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®<br>2,5-4,5 EBC<br>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 %      |