

# BeerCalc: Kejsbryg Kölsch.

Style: Kölsch

Brewer: Hans E. Andersen

## Vital Statistics

Volume	25 litres
OG	1049
Boil Volume	27 litres
Boil gravity	1045
Alcohol (ABV)	5.1 %
Colour	9 EBC (Golden)
Bitterness	23 IBU
BU:GU	0.47
FG	1010



## Fermentables

Pilsner Malt	3 EBC	4800 g
Cara-hell	25 EBC	650 g
		<b>5450 g</b>

## Mash schedule

See Brew Details.

Total grain weight for mash: 5450 g

## Hops

Hallertau Blanc	9.3 %	16 g	60 min
Hallertau Blanc	9.3 %	16 g	10 min
Hallertau Blanc	9.3 %	22 g	5 min

## Misc Ingredients

## Fermentation

Fermentation	WLP029 German Ale/Kölsch	20 °C	21 days
Lagering	No yeast added	2 °C	21 days
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## Details

Kejsbryg Procedure 1 eller 2..

Kølsch gær:  
WLP029 German Ale/Kølsch  
2565 Kølsch  
Safale K-97.

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