

BeerCalc: København Kølsh

Style: Kølsh

Brewer: Hans Frydendall

Vital Statistics

Volume	125 litres
OG	1045
Boil Volume	125 litres
Boil gravity	1045
Alcohol (ABV)	4.7 %
Colour	9 EBC (Golden)
Bitterness	31 IBU
BU:GU	0.69
FG	1009



Fermentables

Pilsner Malt	3 EBC	15000 g
Wheat Malt	3 EBC	5000 g
Flaked Oats	4 EBC	1000 g
Munich Malt	20 EBC	2000 g
Vienna	7 EBC	5000 g
		28000 g

Mash schedule

62-62 i 75, 76-78 i 10

Total grain weight for mash: 28000 g

Hops

Spalt Select	6.5 %	150 g	60 min
Spalt Select	6.5 %	150 g	15 min
Spalt Select	6.5 %	100 g	5 min

Misc Ingredients

Fermentation

Fermentation SafLager S-23 15 °C 0 days
