

#18 Kölsz

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (86.5%) | 81 % | 4 |
| Grain | Pszeniczny | 0.7 kg (13.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Northdown | 13.4 g | 70 min | 8.2 % |
| First Wort | Bramling | 12 g | 70 min | 6 % |
| Whirlpool | Lublin (Lubelski) | 18 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Slant | 150 ml | Fermentum Mobile |