

FC Koza

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pszeniczny | 0.5 kg (11.1%) | 85 % | 4 |
| Grain | Pilzneński | 3.7 kg (82.2%) | 81 % | 4 |
| Grain | bruntal wiedeński | 0.3 kg (6.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Tettnang | 15 g | 60 min | 4 % |
| Aroma (end of boil) | Tettnang | 15 g | 10 min | 4 % |
| Aroma (end of boil) | triskel | 15 g | 10 min | 3.5 % |