

Kölsch

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4.5 kg (97.8%)	80.5 %	4
Adjunct	Pszenica niesłodowana	0.1 kg (2.2%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfrüh	30 g	60 min	4.9 %
Boil	Hallertauer Mittelfrüh	10 g	30 min	4.9 %
Boil	Hallertauer Mittelfrüh	10 g	10 min	4.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	30 ml	Fermentum Mobile

Notes

- Fermentacja w 16 st. C
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