

## Kolsh 3

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.3**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Extra Pale Crisp	5 kg (90.9%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (9.1%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9 %
Aroma (end of boil)	East Kent Goldings	25 g	15 min	6.3 %
Whirlpool	Lublin (Lubelski)	39 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1.25 g	Boil	10 min