

## Kosz i pis

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **8**
- SRM **3.7**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (92.1%)	81 %	4
Grain	Pszeniczny	0.6 kg (7.9%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	35 g	60 min	3 %