

# Kylsz urodzinowy

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **3.1**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (80%)	81 %	4
Grain	Pszeniczny	0.6 kg (15%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Hersbrucker	25 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis