

# Lemon Kolsch

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.6**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	2 kg (48.8%)	80 %	5
Grain	Pszeniczny	2 kg (48.8%)	85 %	4
Grain	Wheat, Torrified	0.1 kg (2.4%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summer	10 g	60 min	6.4 %
Boil	Summer	15 g	20 min	6.4 %
Aroma (end of boil)	Summer	25 g	5 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	10 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Liście limonki kaffir	15 g	Boil	1 min