

# Piwo z bzem

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **4.9**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (83.3%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (8.3%)	80 %	6
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Boil	Lublin (Lubelski)	30 g	35 min	4 %
Boil	Lublin (Lubelski)	15 g	50 min	4 %
Boil	Loral	30 g	50 min	1.9 %
Dry Hop	Loral	28.3 g	7 day(s)	20.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis