

Koelsch - ale piwo

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.4 kg (77.3%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (11.4%)	82 %	5
Grain	Monachijski	0.5 kg (11.4%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	25 g	60 min	3 %
Boil	Hallertau Mittelfruh	25 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis