

koelsch

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (80%)	81 %	4
Grain	Pszeniczny	0.4 kg (16%)	85 %	4
Grain	Cara-Pils/Dextrine	0.1 kg (4%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vanguard	25 g	35 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	7.23 g	Safbrew