

Koelsch

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **1.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilżeński	5 kg (85.5%)	--- %	---
Grain	Słód pszeniczny	0.65 kg (11.1%)	82 %	5
Grain	słód karmelowy	0.2 kg (3.4%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	40 g	1 min	4 %
Mash	Lublin (Lubelski)	25 g	55 min	4 %

Yeasts

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

Notes

- Dobrze by było osiągnąć BLG 12
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