

Kölsch

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **9**
- SRM **6.6**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (33.3%) | 79 % | 22 |
| Grain | Strzegom Pszeniczny | 1 kg (16.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |