

kolsch 11 Centrum Piwowarstwa

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **3.1**
- 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 **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.45 kg (88.5%)	81 %	4
Grain	Pszoniczny	0.45 kg (11.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	3.8 %
Boil	Marynka	10 g	60 min	8.4 %
Boil	Lublin (Lubelski)	20 g	10 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	100 ml	Fermentum Mobile