

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 | Pszeniczny | 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 |