

# Kolsch BA 12 BLG

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 3.7 kg (90.2%) | 81 %  | 4   |
| Grain | Pszeniczny  | 0.4 kg (9.8%)  | 85 %  | 4   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 30 g   | 60 min | 3.4 %      |
| Boil    | Hallertau Spalt Select | 30 g   | 10 min | 3.4 %      |

## Yeasts

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