

Kolsz duży

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **3.3**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 7.5 kg (93.8%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (6.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Tradition | 25 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|---------|------------|
| Safale S-33 | Ale | Slant | 2000 ml | Fermentis |