

# Lemon Kolsch

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.6**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Fermentables

| Type  | Name                                  | Amount        | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 2 kg (48.8%)  | 80 %  | 5   |
| Grain | Pszeniczny                            | 2 kg (48.8%)  | 85 %  | 4   |
| Grain | Wheat, Torrified                      | 0.1 kg (2.4%) | 79 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Summer | 10 g   | 60 min | 6.4 %      |
| Boil                | Summer | 15 g   | 20 min | 6.4 %      |
| Aroma (end of boil) | Summer | 25 g   | 5 min  | 6.4 %      |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale  | Liquid | 10 ml  | Fermentum Mobile |

## Extras

| Type   | Name                  | Amount | Use for | Time  |
|--------|-----------------------|--------|---------|-------|
| Flavor | Liście limonki kaffir | 15 g   | Boil    | 1 min |