

# Benzin

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- Gravity **12.5 BLG**
- ABV ---
- IBU **26**
- SRM **5.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (80%)	81 %	4
Grain	Monachijski	0.4 kg (16%)	80 %	16
Grain	Weyermann pszeniczny jasny	0.1 kg (4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	14 g	60 min	5.5 %
Boil	Tradition	12 g	30 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	5 g	Safbrew