

Citra Kolsch

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **5.8**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (70%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (5%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.25 kg (5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Hallertau | 25 g | 30 min | 4.5 % |
| Boil | Hallertau | 25 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|------|--------|------------|
| Gozdawa old german altbier 9 | Lager | Dry | 7.5 g | --- |

Notes

- Zasyt 68C
65C 30 min
72C 30 min
76 mashout
Nov 4, 2018, 3:06 PM