

Koelsch

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **1.5**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|-----------------|-------|-----|
| Grain | Pilżeński | 5 kg (85.5%) | --- % | --- |
| Grain | Słód pszeniczny | 0.65 kg (11.1%) | 82 % | 5 |
| Grain | słód karmelowy | 0.2 kg (3.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Mash | Lublin (Lubelski) | 40 g | 1 min | 4 % |
| Mash | Lublin (Lubelski) | 25 g | 55 min | 4 % |

Yeasts

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

Notes

- Dobrze by było osiągnąć BLG 12
Jan 25, 2018, 5:40 PM