

# Koleśch

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (82.2%)	80 %	4
Grain	Pszeniczny	0.8 kg (17.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer GER-	15 g	60 min	9.3 %
Boil	Hersbrucker DE	50 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - kolsch	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	4 g	Boil	10 min