

# Kolsch BA 12 BLG

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (90.2%)	81 %	4
Grain	Pszeniczny	0.4 kg (9.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	30 g	60 min	3.4 %
Boil	Hallertau Spalt Select	30 g	10 min	3.4 %

## Yeasts

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