

## Kosz i pis

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **8**
- SRM **3.7**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 7 kg (92.1%)  | 81 %  | 4   |
| Grain | Pszeniczny | 0.6 kg (7.9%) | 85 %  | 4   |

### Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Hersbrucker | 35 g   | 60 min | 3 %        |