

# Moźdźer

---

- Gravity **12.9 BLG**
- ABV ---
- IBU **7**
- SRM **5.9**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **55 %**
- 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	Munich Malt	0.7 kg (14%)	80 %	21
Grain	BESTMALZ - Best Pilsen	2 kg (40%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	2 kg (40%)	82 %	4
Grain	Oats, Flaked	0.3 kg (6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	3 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar