

# Pils Kolsch

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt   | 3.2 kg (80%) | 81 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.8 kg (20%) | 79 %  | 16  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 50 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 50 g   | 15 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 50 g   | 0 min  | 4.5 %      |