

Piwo z kwiatami bzu

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **4.3**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.2 kg (80%) | 81 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (4.8%) | 80 % | 6 |
| Grain | Pszeniczny | 0.3 kg (5.7%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.2 kg (3.8%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (5.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Perle | 10 g | 15 min | 7 % |
| Boil | Marynka | 10 g | 5 min | 10 % |
| Boil | Perle | 5 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------------|--------|---------|--------|
| Flavor | kwiaty czarnego bzu 80 sztuk | 80 g | Boil | 60 min |