

## #18 Kólsz

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.4**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (86.5%) | 81 %  | 4   |
| Grain | Pszeniczny | 0.7 kg (13.5%) | 85 %  | 4   |

### Hops

| Use for    | Name              | Amount | Time   | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Northdown         | 13.4 g | 70 min | 8.2 %      |
| First Wort | Bramling          | 12 g   | 70 min | 6 %        |
| Whirlpool  | Lublin (Lubelski) | 18 g   | 10 min | 4 %        |

### Yeasts

| Name                  | Type | Form  | Amount | Laboratory       |
|-----------------------|------|-------|--------|------------------|
| FM42 Stare Nadreńskie | Ale  | Slant | 150 ml | Fermentum Mobile |