

## #18 Kölsz

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- 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