

## FC Koza

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.4**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4
Grain	Pilzneński	3.7 kg (82.2%)	81 %	4
Grain	bruntal wiedeński	0.3 kg (6.7%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Tettnang	15 g	60 min	4 %
Aroma (end of boil)	Tettnang	15 g	10 min	4 %
Aroma (end of boil)	triskel	15 g	10 min	3.5 %