

# KOELSCH #1

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **35**
- SRM ---
- 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 **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	PILZNEŃSKI WEYERMANN	3.7 kg (90.2%)	--- %	---
Grain	PSZENICZNY WEYERMANN	0.4 kg (9.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	TRADITION	30 g	60 min	7.1 %
Boil	TRADITION	30 g	10 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew