

# kolo

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **12**
- SRM **3.1**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (83.3%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 0.7 kg (16.7%) | 81 %  | 6   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |

## Yeasts

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