

# Kolsh

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **3.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.5 kg (83.3%)	80.5 %	4
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4
Grain	Monachijski	0.4 kg (7.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	50 g	5 min	8.3 %
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 04	Ale	Dry	11 g	---