

# kolsh30

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (88.2%)	80 %	4
Grain	Pszeniczny	0.5 kg (7.4%)	85 %	4
Grain	Briess - 2 Row Carapils Malt	0.3 kg (4.4%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	125 ml	Fermentum Mobile