

# Kolsz duży

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **46.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	7.5 kg (93.8%)	81 %	4
Grain	Pszoniczny	0.5 kg (6.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Tradition	25 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	2000 ml	Fermentis