

# Piwo z kwiatami bzu

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **4.3**
- 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 **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (80%)	81 %	4
Grain	Weyermann - Acidulated Malt	0.25 kg (4.8%)	80 %	6
Grain	Pszeniczny	0.3 kg (5.7%)	85 %	4
Grain	Strzegom Wiedeński	0.2 kg (3.8%)	79 %	10
Grain	Strzegom Monachijski typ I	0.3 kg (5.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Perle	10 g	15 min	7 %
Boil	Marynka	10 g	5 min	10 %
Boil	Perle	5 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	kwiaty czarnego bzu 80 sztuk	80 g	Boil	60 min