

# Citra Kolsch

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **5.8**
- 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (70%)	81 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Strzegom Monachijski typ I	0.25 kg (5%)	79 %	16
Grain	Strzegom Karmel 150	0.25 kg (5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Hallertau	25 g	30 min	4.5 %
Boil	Hallertau	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa old german altbier 9	Lager	Dry	7.5 g	---

## Notes

- Zasyt 68C  
65C 30 min  
72C 30 min  
76 mashout  
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