

# Coolsch

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (89.3%)	81 %	4
Grain	Pszeniczny	0.3 kg (5.4%)	85 %	4
Grain	Płatki orkiszowe	0.3 kg (5.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spält	30 g	60 min	6 %
Boil	Spält	20 g	30 min	6 %
Boil	Spält	10 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis