

Danielowe - Koelsch

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **4.8**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (66.7%)	81 %	3
Grain	Weyermann pszeniczny jasny	2.3 kg (30.7%)	80 %	5
Grain	Weyermann - Carawheat	0.2 kg (2.7%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	Tradition	40 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	16.8 g	Safbrew