

koelsch

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilznieński | 2 kg (80%) | 81 % | 4 |
| Grain | Pszeniczny | 0.4 kg (16%) | 85 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.1 kg (4%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Vanguard | 25 g | 35 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 7.23 g | Safbrew |