

# Kölsch

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **12.2**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	3.4 kg (100%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	30 min	3.8 %
Boil	Hallertau Tradition	35 g	30 min	5.2 %
Boil	Lublin (Lubelski)	30 g	10 min	3.8 %
Aroma (end of boil)	Hallertau Tradition	15 g	5 min	5.2 %

## Yeasts

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