

# Kolsch or not Kolsch

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.2 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt Select	100 g	23 min	2.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FRENCH SAISON M29 Mangrove Jack's	Ale	Dry	10 g	Mangrove Jack's