

## Kolsh 3

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.3**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Extra Pale Crisp  | 5 kg (90.9%)  | 82 %  | 4   |
| Grain | Viking Wheat Malt | 0.5 kg (9.1%) | 83 %  | 5   |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka            | 15 g   | 60 min | 9 %        |
| Aroma (end of boil) | East Kent Goldings | 25 g   | 15 min | 6.3 %      |
| Whirlpool           | Lublin (Lubelski)  | 39 g   | 15 min | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 1.25 g | Boil    | 10 min |