

Kolsh 3

- 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 |