

# kolnski

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	irex pilzno	8 kg (78.4%)	81 %	3
Grain	Pszeniczny	1.2 kg (11.8%)	85 %	4
Grain	wiedeński map	1 kg (9.8%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition DE	80 g	60 min	5.4 %
Aroma (end of boil)	Tettnanger	40 g	15 min	3.8 %
Aroma (end of boil)	Tettnanger	40 g	5 min	3.8 %