

# Kolońskie

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **21**
- SRM **3.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 3 kg (78.9%)   | 81 %  | 4   |
| Grain | Pszeniczny                 | 0.6 kg (15.8%) | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 20L | 0.2 kg (5.3%)  | 75 %  | 39  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Magnum      | 10 g   | 60 min | 13.5 %     |
| Boil    | Hersbrucker | 25 g   | 15 min | 3 %        |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory  |
|-----------------|------|--------|--------|-------------|
| Wyeast - Kolsch | Ale  | Liquid | 125 ml | Wyeast Labs |