

# Kolońskie ziołowe

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **3.7**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.9 kg (90.6%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	0.3 kg (9.4%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	25 g	60 min	3.8 %
Boil	Hallertau Mittelfruh	20 g	15 min	3.8 %
Boil	Hallertau Mittelfruh	5 g	5 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K29	Ale	Dry	15 g	---