

## Woda kolońska 2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.7**
- Style **Kölsch**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (91.7%)	82 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (8.3%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.5 %
Boil	Hallertauer Mittelfrüh DE	15 g	30 min	4 %
Aroma (end of boil)	Hallertauer Mittelfrüh DE	20 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Kolsch	Ale	Liquid	1500 ml	---