

# WSPÓLNE7

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **3.8**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński     | 5.5 kg (83.3%) | 81 %  | 4   |
| Grain | Rice, Flaked   | 0.8 kg (12.1%) | 70 %  | 2   |
| Grain | Płatki owsiane | 0.3 kg (4.5%)  | 85 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Saaz (USA)        | 50 g   | 30 min | 3.54 %     |
| Boil    | Mandarina Bavaria | 30 g   | 20 min | 8 %        |
| Boil    | Saaz (USA)        | 20 g   | 10 min | 3.54 %     |
| Boil    | Saaz (USA)        | 30 g   | 0 min  | 3.75 %     |

## Yeasts

| Name                             | Type | Form   | Amount | Laboratory |
|----------------------------------|------|--------|--------|------------|
| WLP029 - German Ale/Kölsch Yeast | Ale  | Liquid | 200 ml | White Labs |