

WSPÓLNE7

- 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