

# 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