

# Kolońskie pełne testowe

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.5**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (88.5%)	80 %	4
Grain	Pszeniczny	0.3 kg (11.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	20 g	60 min	4.8 %
Boil	Tettnang	20 g	15 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kolsch style Lallemand	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	10 min