

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 |