

# kolońskie

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.8**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (87.4%)	80 %	5
Grain	Viking Wheat Malt	0.15 kg (2.9%)	83 %	5
Adjunct	Pszenica niesłodowana	0.5 kg (9.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	8 %
Boil	Marynka	15 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Kolsch	Ale	Liquid	150 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2 g	Boil	10 min