

# Lekkie piwko

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **3.6**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.8 kg (57.1%)	82 %	4
Grain	Viking Wheat Malt	0.3 kg (9.5%)	83 %	5
Grain	Cookie	0.15 kg (4.8%)	78 %	20
Adjunct	Pszenica niesłodowana	0.3 kg (9.5%)	75 %	3
Grain	płatki jęczmienne	0.6 kg (19%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	5.3 %
Aroma (end of boil)	Chinok	20 g	10 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K97	Ale	Slant	400 ml	---