

# Übertrieben

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (71.4%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (17.9%)	80 %	5
Grain	Pszeniczny	0.6 kg (10.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	60 min	6 %
Boil	Perle	5 g	60 min	7 %
Boil	Tradition	50 g	20 min	6 %
Boil	Perle	15 g	20 min	7 %
Aroma (end of boil)	Tradition	40 g	0 min	6 %
Aroma (end of boil)	Perle	75 g	0 min	7 %