

# KolonC

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **3.3**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.2 liter(s)**
- Total mash volume **3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.5 kg (20.5%)	81 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (69.7%)	80 %	5
Grain	Płatki pszeniczne	0.24 kg (9.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	Hallertau	15 g	15 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	80 ml	Danstar