

# Kolsh Tradition

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **3.4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Viking Wheat Malt	0.5 kg (9.1%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9 %
Aroma (end of boil)	Hallertau Tradition	25 g	15 min	5.6 %
Whirlpool	Hallertau Tradition	25 g	20 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kolsch style ale yeast	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min