

loooool

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **3.9**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Płatki orkiszowe	0.25 kg (4.5%)	80 %	4
Grain	Płatki pszeniczne	0.25 kg (4.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Tettnang	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	10 g	Fermentis

Notes

- https://www.wiki.piwo.org/Kolo%C5%84skie,_Jan_Sza%C5%82a
Mar 7, 2019, 6:39 PM