

# 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 %        |