

KolonC

- 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 |