

# Woda kolońska

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **3.6**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.3 kg (94.6%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.3 kg (5.4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8 %
Boil	Saaz (Czech Republic)	25 g	30 min	3.1 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	15 min	3.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	10 g	---