

# Kolońskie

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **4**
- Style **Kölsch**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **2 %**
- Size with trub loss **43.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **53.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	9 kg (90%)	81 %	5
Grain	Weyermann pszeniczny jasny	1 kg (10%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	80 g	60 min	3.4 %
Boil	Hallertau Spalt Select	80 g	10 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Köln	Ale	Dry	22 g	Lallemand